

# SUMERS' RESEARCH

## Bulletin



### CONTENTS

#### *For the Home*

Pressure Canners.....	5
Low-Grade Electrical Plugs.....	12
Floor Waxes.....	13
Silverware Cleaners and Polishes, Polishing	
Cloths.....	18
Care of Linoleum.....	22
Home Craftsmen's Drill Sharpener.....	24

#### *For the Baby*

Baby Oils.....	11
----------------	----

#### *Food*

Baking Chocolate.....	16
Vitamin Content of Breakfast Cereals.....	21

#### *Miscellaneous*

Salt and Polio.....	25
Brief 1945 Cumulative Index.....	26

#### *Features*

Off the Editor's Chest.....	2
The Consumers' Observation Post.....	3
Ratings of Motion Pictures.....	27
Phonograph Records..... Walter F. Grueninger	31

# CONSUMERS' RESEARCH



Vol. 15 • No. 5

## BULLETIN

May 1945

### Off the Editor's Chest

**C**ONSUMERS preparing to heave a sigh of relief in the hope that conditions on the home front will improve a bit, at least to the extent that the men returning from the European battlefield can be bountifully supplied with steaks and good roast beef, butter, and homemade apple pie while they are home on leave before they must move on to the Pacific front, should perhaps take to heart the remark of the cynical Washington taxi driver that "This here duration is likely to last a lot longer than the war." One of the chief obstacles to putting the home front on an efficient operating basis is the conflict of policies and confusion on the part of the "planners" who have taken it upon themselves to do the economic thinking, at least the more important thinking, for the whole country.

Just before Easter, for example, when Congress was endeavoring to find the causes of the meat shortage, one newspaper press service reported an OPA statement that consumers would have more meat than they did before the war; the War Food Administration *on the same day* held they would have less; and the Bureau of Labor Statistics reported that housewives could not buy much at the butcher shops except hot dogs and bologna. In New York City, the Commissioner of Markets reported in disgust that women weren't interested in helping his inspectors enforce ceiling prices, but were paying as high as \$1 a pound for scarce poultry.

Looking back over last year's news stories, we find that in July 1944, the War Food Administration ordered the removal of rationing from most beef cuts, but was balked in carrying out the order

by protests from the Office of Price Administration, which took the position that such action would disrupt the market. The WFA's action was based on the very sound reason that the cattle population on the range was at the all-time record high of 83 million head. Pork was taken off the ration list in June 1944 because it was so plentiful, but this year, Easter hams were practically non-existent. The Department of Agriculture, it appears, back as far as the fall of 1943 urged the farmers to raise fewer pigs, and at the same time urged a reduction in the size of poultry flocks. In the face of the present startling lack of poultry in the markets, the War Food Administration was reported in March 1945 to be reluctantly reversing itself and asking the farmers to produce more poultry for eating.

Aside from the confusion that results from the backing and filling of government agencies and the contradictory policies of two or more different agencies dealing with exactly the same problem, the farmers are quite frank about "what it takes" to get beef, pork, butter, and other desired foods. In commenting on a survey made in 1944 in the Midwest which showed reductions in the production of beef cattle, hogs, cheese, and butter, a farm journal commented "Prices are ever in the minds of the 1944 food producers."

If the present trend toward scarcity of all but cereal products and other foods of secondary and lower quality in the stores continues, consumers are going to have to make up their minds whether they want meat and poultry badly enough to pay the

(Continued on page 26)

**Scientific and Technical Experts and Editors:** F. J. Schlink, R. Joyce, M. C. Phillips, A. R. Greenleaf, and Charles L. Bernier. **Editorial Assistant:** Mary F. Roberts.

Symbols used to indicate sources of data and bases of ratings: A—recommended on basis of quality; AA—regarded as worthy of highest recommendation; B—intermediate with respect to quality; C—not recommended on basis of quality; cr—information from Consumers' Research's own tests or investigations; 1, 2, 3—relative prices, 1 being low, 3 high. Note that price and quality are completely differentiated in CR's listings; a quality judgment is independent of price; 44, 45—year in which test was made or information obtained or organized by the staff of Consumers' Research.

It will be advantageous if you will, whenever possible, send prompt notice of change of address at least a month before it is to take effect, accompanying your notice with statement of your old address with name in full. At least three weeks' notice must be given in any case. This rule, however, regarding long advance notice does not apply to military personnel. *CR will, of course, gladly change addresses for men and women in the services as often as required by changes in station and other circumstances.*

★★★For a brief cumulative index of 1945 BULLETINS preceding this issue, see page 26.

CONSUMERS' RESEARCH BULLETIN, issued monthly by Consumers' Research, Inc. Editorial and Publication Offices, Washington, N.J. Single copy 30c. Subscription price (12 issues) \$3 per year, U.S.A.; Canada and foreign, \$3.50. For libraries, schools, and colleges, a special subscription of nine monthly BULLETINS (October-June, inclusive) is available at \$2; Canada and foreign, \$2.50. Responsibility for all specific statements of fact or opinion at any time made by Consumers' Research lies wholly with the technical director and staff of the organization. Entered as second-class matter November 9, 1934, at the Post Office at Washington, N.J., under the Act of March 3, 1879; additional entry at Easton, Pa. Copyright, 1945, by Consumers' Research, Inc., Washington, N.J. ●●● Printed in U.S.A. ●●● CONSUMERS' RESEARCH BULLETIN is on file in many school, college, and public libraries and is indexed in Industrial Arts Index and in the Readers' Guide to Periodical Literature.

Note: The material in this BULLETIN is protected by copyright. Reprinting is often permitted, but only when special permission has been asked and granted in writing.

a,  
d  
d  
n  
3  
n  
r,  
e  
r  
er  
e  
t  
r  
5  
e  
e  
t  
n,  
,"  
s.  
e  
c-  
m  
ls

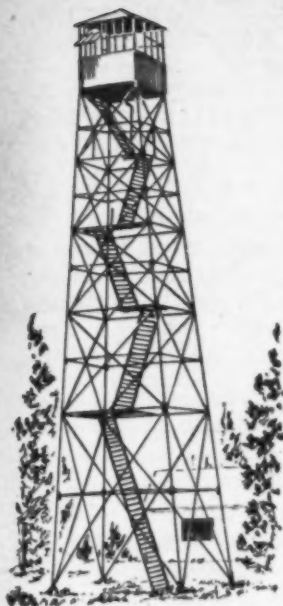
ut  
d  
re  
y  
ne  
5)  
ad

da-  
is-  
nt  
ng  
ns  
by

oc.  
ly  
me  
he  
g-  
ial  
ed







## *The Consumers' Observation Post*

---

**ELECTRIC RANGES** that operate on high frequency electric current are just one of those post-war dreams that make a good story for the Sunday supplement, according to a leading electrical trade journal. It appears that claims have been made that such appliances will bake biscuits in 1-1/2 seconds, broil steak in 3 seconds, and bake a cake in 2 seconds. The trade paper points out that while high frequency cooking would cost less for electricity, the installation and special wiring required would be quite expensive.

Furthermore the housewife would need to revise all her cooking habits and could not plan to prepare the rest of the meal while the cake or biscuits were baking. Texture and flavor of food cooked so rapidly would be somewhat different from that cooked in the "old-fashioned" way, and people might not like it nearly so well.

\* \* \*

**ROSES** cut in the afternoon remain fresh longer than those cut in the early morning with the dew still fresh on them. This is the conclusion of floriculturist Joseph E. Howland after making tests of a thousand roses over a year's time at Cornell University. It was discovered that roses kept nearly eight hours longer when they were cut at 4:30 P.M. than when cut at 8 A.M.

\* \* \*

**SHOE SHORTAGES** continue to plague consumers, men, women, and children alike. The situation promises to be no better in the immediate future. The quantity of footwear to be supplied for the Army, Navy, and Marine Corps is so large that one manufacturer raises the question as to whether the Army requirements alone can be met out of existing supplies of cattle hides. Furthermore there is a shortage of fabrics for uppers of the play shoes and non-rational types that have hitherto helped to tide over the shortages of leather. It would appear that consumers will have to take anything they can get. One trade journal notes that some of the fabric and leather combinations sold last summer were unsatisfactory, because they were not too easy to clean.

\* \* \*

**EGGS**, which are assuming a more prominent place in the menu as a substitute for the vanishing meat, may be stored when they are plentiful for future use by a new treatment discovered at an eastern University. The procedure is very simple and involves plunging the eggs into boiling water for 5 seconds, letting them cool, then putting them away in the refrigerator. Eggs treated in this manner will even keep for 3 months without refrigeration, but under refrigeration they will remain in edible condition for 12 months.

\* \* \*

**SPOTS** on clothing, table linen, and other textiles should receive prompt treatment before they have time to set, advise textile experts. Heat from hot water or a hot iron, or the alkali in soap, or hard water may make the stain a permanent fixture. When you don't know what the spot was caused by, sponge it with a cloth moistened in cool soft water (unless it appears greasy). If the spot is greasy, sponge with a volatile spot-cleaning fluid, which acts as a grease solvent. Don't press a garment until the stain is removed.

\* \* \*

**TOOTH DECAY** may perhaps be prevented or slowed down in the future by the use of tryptophane, one of the essential amino acids, found in meat and other protein foods. Studies reported by Naomi C. Turner, of Radcliffe College, of 51 patients at the Forsyth Dental Infirmary indicated that tryptophane slowed

down the rate of starch decomposition in the mouth. In a study of 51 patients, Mrs. Turner and E. M. Crane found that persons with 20 or more cavities produced saliva that decomposed starch very rapidly, while persons with little tooth decay had saliva that decomposed starch very slowly. The discovery that a high protein diet had a favorable effect in preventing dental caries provided the clue that led to the discovery of the effect of tryptophane in delaying starch hydrolysis by saliva.

\* \* \*

AMERICANS just have to have something to spend their money on, whether they are civilians or members of the Armed Forces overseas. Complaints have been heard that our soldiers in foreign lands are stripping the stores of what little civilian goods are available; a report that appeared in a textile trade journal may provide an amusing angle on the situation. It appears that scarce 75-denier rayon is being used in this country to make up a sheer fabric, which is then shipped to France to be made into frilly underwear. The garments in turn are sent to U.S. Post Exchanges in France for the soldiers to purchase to send back to girl friends in the States as souvenirs. The Army, according to the textile trade's Daily News Record, insists that such items are necessary for the morale of men in uniform.

\* \* \*

SOLDIERS are not alone in needing consumers' goods for morale reasons. At least one survey has shown that there was a close correlation between the lack of appliances in workers' homes and absenteeism in war plants. Since the WPB has discouraged the production of new appliances which it was working to get under way a few months ago, one big utility company in the Middle West has revived a "swap" campaign on a grand scale to secure used appliances that could be put into working order. Householders with appliances that are not needed are urged to bring them in, to be exchanged for war stamps.

\* \* \*

HOW MUCH BUTTER is each holder of a ration book in the United States supposed to get? No one in authority seems to be able to supply the answer because the red stamps required to permit one to purchase butter are also to be used for fresh and cured meats, cheese, canned milk, canned fish, and canned meats apparently on the unintelligent assumption by government officials that these various foods are nutritional equivalents, or interchangeable. The Australian system, reported by Food Industries, whereby a ration stamp is validated each week for each item rationed, such as sugar, tea, meat, and butter, seems much sounder. The value of the Australian stamp varies according to the available supply of each commodity. The butter stamp cannot be used for meat, and vice versa.

\* \* \*

RAYON STOCKINGS for women are hard to find, particularly in the sheerer weights. In fact the shortage is so acute that the president of one well-known hosiery company actually suggested to fashion writers that they encourage women to go barelegged this summer. The shortage in men's hose will, it is predicted, become worse as the year progresses, with the low-priced grades practically non-existent in time. Children's hose is expected to be more plentiful or the supply at least adequate. No nylons are in sight until the war in the Pacific is over.

\* \* \*

WITH THE APPROACH of the home canning season, it is important to take stock of last season's difficulties or problems so that they may be avoided this year. From the University of California comes advice that discoloration of the inside of the flat lacquered metal lids in home-canned fruits is usually harmless. It appears that while the lid may be covered with lacquer or enamel, the coating is not always perfect and a small amount of metal may be exposed. Certain foods, such as peas and corn, contain considerable sulfur. When this is broken down in processing, hydrogen sulfide is formed which reacts with the metal of the lid and causes black or brown spots. Floating of fruit on the top of the contents of the jar is not a sign of spoilage. Some of the fruit may float merely because it is normally lighter than the syrup.

\* \* \*

DO GARMENTS made from all new wool have superior wearing quality compared with those made from a mixture of new and reclaimed or reprocessed wool? According to studies made by Helen M. Ward and Barbara Bailey at the South

(The continuation of this section is on page 29)









# Pressure Canners

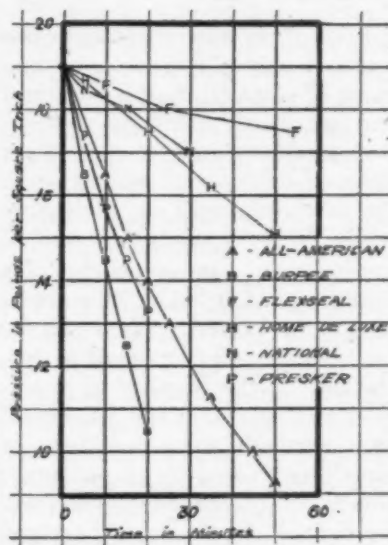
**N**INE out of every ten women would like to have a pressure cooker, according to a survey made recently by a house furnishing trade magazine. The WPB has recognized the great need for this equipment by allowing manufacturers enough aluminum to make 630,000 pressure canners in the period between October 1944 and July 1945. These are the canners you will find in stores now, if your local merchants are fortunate. Although press releases say that they are expected to be in ample supply, a housewife is likely to have to do considerable shopping around before she finds pressure canners available, or at least one of the make she prefers.

The appliances reported in this test are termed either pressure cookers or canners. All of them are recommended by their manufacturers for quick-cooking of meats, vegetables, and fruits, as well as for canning, and all, except two, came equipped with cooking pans or colanders, as well as the usual canning racks.

The housewife should keep in mind that except for a certain limited number of foods (for example, sweet potatoes and hams) any pressure cooker of a size sufficient for practical canning and preserving operations has serious limitations when used for preparation of meals. Chief among these is the time taken to drop from working pressure, which may be 20 to 25 minutes in some cases; this will often result in food being greatly overcooked. If one tries to avoid this difficulty by releasing the pressure rapidly, the food materials are often broken down as they are subjected to what amounts to an internal explosion. Meat, for example, will be shredded or torn from the bones.

In all canners, however, the pressure can be released very slowly through the petcock or combina-

tion safety valve and petcock, and this method will be of value with certain foods. The housewife must learn from experience how rapidly the pressure may be dropped without too much damage to the particular food material she is cooking. It would be well worth while for the pressure cooker companies to undertake investigations which



Graph showing pressure drop in canners tested. Those whose lines have the lowest slope retained pressure best (least leakage). A steep slope corresponds to relatively rapid loss of pressure.

would give cooking time tables which would allow for the time taken for heating and cooling when cooking certain types of food so that the difficulty of foods overcooking might be avoided. (There are certain other foods which cook quickly, such as peas, for which the large pressure cooker is inapplicable because of the long time required for it to reach full heat and cool down again, even under the best possible conditions.)

## A Necessity for Most Canning

For anyone who does much home canning, a pressure canner is

a necessity. The U.S. Department of Agriculture, in Farmers' Bulletin 1762 on Home Canning of Fruits, Vegetables, and Meats, sums up the most important reason in two sentences:

A steam pressure canner is required for processing meats, practically all vegetables except tomatoes, and other nonacid<sup>1</sup> foods. It is not safe to can such foods at home unless a pressure canner is available.

Because of the considerable investment required, some women hesitate to make the expenditure for a pressure canner. This equipment, however, adds very little to the cost per unit of food put up when the outlay is figured over a period of time and reasonably large quantities of food are canned. When the canner is used for preparation of meals regularly, the savings are considerably greater because of the decided shortening of cooking time required and more efficient use of the burner. Most canners sold today come equipped with inset pans and racks that can be used for cooking.

## How the Canners Operate

The basic purpose of a pressure canner is to permit obtaining temperatures higher than that of water boiling in an open pan. It is not the pressure that is wanted but the higher temperature corresponding to water boiling at that pressure. These higher temperatures are necessary to kill certain heat-resistant spores that cause foods containing them to spoil, including spores of the botulinus bacteria which produce a deadly toxin in the food.

In operation, the air is first ex-

<sup>1</sup> Non-acid foods include fish, meats, poultry, and practically all vegetables except tomatoes. Tomatoes, tomato juice (but not catsup), and most acid fruits and juices are among the few exceptions to the rule calling for pressure processing of foods for canning.



*All-American and Home DeLuxe*

hausted from the canner. This is not just a matter of convenience but of necessity, for if the air is not fully exhausted, the temperature, corresponding to steam at the pressure registered on the gauge, that should be achieved will not be reached, as a part of the pressure indicated will be due to the unexhausted air. When the air is fully exhausted and the petcock is closed, the pressure (and temperature) is maintained for the length of time required for the particular canning being done. Time, temperature, and pressure tables applying to various meats, fruits, and vegetables are furnished with every canner and are also found in standard cookbooks and in numerous government bulletins.

When the processing has been done for the proper length of time, the heat is removed and the pressure is allowed to drop slowly. When some types of canning containers are used (small tin cans, for example), the pressure may be slowly released from the petcock. The correct procedure when canning in glass jars or No. 3 or larger tin cans is to let the pressure canner lose its pressure by cooling down slowly, by itself, with the petcock closed. Any action to speed up the loss of pressure by allowing steam to escape from the petcock may cause buckling of large tin cans and will result in loss of liquor from glass jars (and of course a loss of food value due to loss of minerals and other food substances dissolved in the liquid which boils out).

### **What Materials Are Used**

Four of the canners tested were made of cast aluminum, one was made of plate or sheet aluminum, and one of enameled steel. Enameled steel and formed aluminum sheet are lighter in weight than the cast aluminum, an advantage when it is remembered that 7 quart jars of canned peaches, for example, weigh about 24 pounds, so that a loaded canner will be fairly heavy for a woman to lift. Because of the fragility of enameled surfaces and the likelihood that through some accident, or merely from long use or use under severe conditions, the enamel will be cracked or damaged, cookers



*Flex-Seal*

made of aluminum are to be preferred, especially if the housewife expects to use the equipment for cooking meals. Chipping of the enamel does not affect safety in canning, but very likely would involve risk with pressure cooking, since enamel undercoats are less

resistant to food acids than the cover coating, and if toxic metal compounds are present in the enamel, they may be dissolved into the food. Cast aluminum has a disadvantage because of a degree of surface porosity which in some cases even involves fine passages from inside to outside of the ware. Food substances are forced into the pores and subsequent decomposition will cause odors and off-flavors. This difficulty can be mitigated by prompt and thorough cleansing.

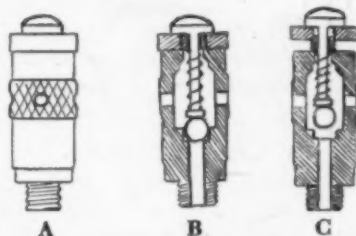
### **Pressure Canners— Constructional Details**

Because of necessarily severe usage and heavy pressure exerted by the steam, any pressure cooker to be safe must be strongly and carefully made. Although all cookers have some degree of steam leakage, the best lose only a fraction as much as the poorest ones. Some manufacturers use a machined metal-to-metal joint between the cover and the body of the cooker itself. Others solve the problem by the means of a gasket of soft rubber-like material. Each method has its advantages and disadvantages. The gaskets deteriorate in time and need replacement; the fitted metal-to-metal joint is difficult to make steam tight in all positions, and after a time, use will perhaps bring about some distortions of the cooker and lid, and cause increased leakage.

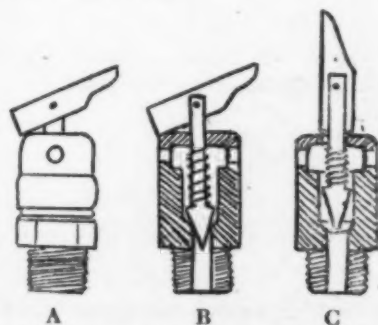
For greatest fuel economy on an electric, coal, or wood range, a utensil with a flat bottom, without a rim or other projection to lift it above the source of heat, is better than any other type. All of the cookers tested had flat bottom surfaces with the exception of two. The *Presker* had a specially shaped bottom with six short legs spaced around a circle with a diameter of about 8 inches, sufficiently high so that all parts of the bottom of the cooker were above the plane of the legs and so raised somewhat above the top plate of the stove or burner unit. The *Flex-Seal* had a rimmed or "coun-



tersunk" bottom raised about  $\frac{3}{8}$  inch above the flange or rim with a diameter of about 9 inches. The flat-bottomed cookers are so large that they would extend beyond the unit surface of an electric range or flush-top gas range, spreading heat to the enameled surface and possibly damaging it. When a utensil of such large bottom diameter must be used on an electric stove or other stove with an enamel top surface such as one of the most modern gas ranges, the porcelain enameled surface should be protected by a heavy asbestos sheet of suitable size with a hole in its center the size of the heating unit of the stove. This sheet of course should be no thicker or a very little thicker than the amount by which the heat unit rises above the general level of the porcelain enamel stove top.



Combined petcock and ball-and-socket safety valve. A, outside view; B, cross-section with valve closed; and C, cross-section with valve open.



Combined petcock and needle-type safety valve. A, outside view; B, cross-section with valve closed; and C, cross-section with valve open.

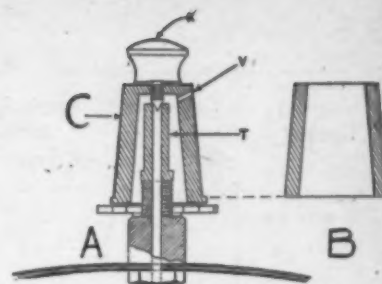
The closing devices vary with the make of canner, but in general there are four different types: (1) the slide closure with lugs, in which lugs or projections on the lid are entered into slots in the cooker proper, and then the lid is

turned until it is locked; (2) an arrangement by which the lid is simply laid on top of the cooker proper and the two are then brought into tight contact by a sealing band which encircles a flange on the lid and one at the top of the cooker and is then tightened by a long tangential screw; (3) 6 or 8 thumb-nuts which may be hinged in the cooker proper and swing up into slots on the lid or may be fastened to clamps and are then screwed down to lock the lid into place on the cooker; and (4) a flexible (elastic) steel lid which is fitted into place by inserting in its bent or curved position through the top opening of the cooker and then strained and locked into its flat sealing position by movement of a hand lever.

All canners have some type of safety valve. In some cases this is a separate device; in others it is combined with a petcock so that the one unit serves both purposes. The purpose of the safety valve is to release steam whenever the pressure tends to go above a certain safe point. On those tested by CR, the safety valve was found to begin to release on different cookers at pressures of from about 18 to 27 pounds per sq. in. Scrupulous cleanliness is necessary in the safety valve and its parts, since any blocking or clogging of this might result in an explosion, possibly with serious or even fatal injury to the homemaker.

### Pressure Gauges

The careful housewife will watch the pressure gauge of her canner



Schematic diagram showing manner of operation of the combination safety valve and pressure regulator of the Flex-Seal canner. The weight, C, regulates the pressure at 10 pounds. A conical tip in the interior of the weight C seals the top of the tube, T, except when the pressure rises above that determined by the weight. At B is another weight in the form of a sleeve which is dropped over C to raise the pressure to 15 pounds. K is a knob for lifting weight C or C and B together. A steel toothed wheel which can be operated by the finger tips will rise on screw threads so as to lift the weight, C, and raise the conical tip from the top of tube, T, in order to permit escape of steam and so release the pressure.

closely, since the gauge may easily get out of adjustment. These gauges ought to be checked at least once a year—more often than that if at any time the indicator fails to return very nearly to zero or if the lid is dropped, or the gauge given a very severe bump. Any serious error of the gauge can make for underprocessing of the food and subsequent food spoilage, or for overprocessing of the food and an unsightly or flavor-deficient product.

Pressure gauges indicate the pressure per square inch of steam in the cooker above the air pressure outside. This latter pressure varies, of course, with the altitude, and the difference must



Burpee Aristocrat and National

## General Characteristics

Cooker	Capacity in Quart Jars	Approx. Wt. in lb. of Canner Empty	Material of Canner Body	Cover		Handle on Cover
				Type of Clamping	Type of Joint	
<i>All-American</i>	7	15-1/4	Cast Aluminum	6 hinged bolts attached to cooker, with steel and plastic composition wing nuts	Machined	Metal and black plastic composi- tion
<i>Burpee Aristocrat</i>	7	11-1/10	Sheet Aluminum	Clamping band with wooden knob and metal wing nut	Gasket un- der rim of cover.	Wooden knob
<i>Flex-Seal Utility</i>	7	10-7/10	Vitreous- enameled Steel (Enamelware)	Flexible cover with the special <i>Flex-Seal</i> clos- ing device	Gasket in rim of cooker.	None. Handle of lid-operating cam would be used for the purpose (see listing).
<i>Home DeLuxe</i>	7	19-1/2	Cast Aluminum	8 clamps with composi- tion knobbed wing nuts (detachable)	Ground	None
<i>National No. 7</i>	7	12-1/2	Cast Aluminum	Slide closure with lugs	Gasket in rim of cover.	Two wooden handles
<i>Presker</i>	7	21-8/10	Cast Aluminum	6 hinged bolts on cook- er, with bronze wing nuts	Machined	None

be considered in the processing in higher altitude regions such as the mountain states, where one pound of extra\*pressure is used for every 2000 feet of elevation above sea level.

Gauges may be tested in some states by the county home demonstration agents (California, Arizona, Iowa, New Jersey, and New York, for example, offer this service). Residents of other states

should write to their county agents or to their state agricultural experiment stations for information. Nat. Pressure Cooker Co., Eau Claire, Wis., for a fee of 50c will test pressure gauges sent them postpaid; so far as possible they will make needed repairs, charging for the additional work required.

### CR's Tests

Cookers for the tests by Con-

sumers' Research were purchased very recently, none earlier than February, and the models tested may be expected to represent the latest production. The *Health Pressure Cooker* made by the National Aluminum Mfg. Co., of Peoria, Ill., has not yet been made available to consumers and so was not included in this test.

Some of the canners tested had very obvious and unnecessary



# of Canners Tested

Handles on Cooker	Type of Bottom of Cooker	Gauge	Safety Valve and other Safety Device	Petcock	Inside Fittings Sold with Cooker
Aluminum, integral part of casting	Flush	Class A; no stop pin. Pressure gauge hand pointed at vacuum position instead of at zero, as it should. Range 0 to 20 lb. by 1 lb. graduations with a caution zone of about 10 lb.	Ball and socket spring-loaded safety valve	Combined with safety valve	Large aluminum pan, 2 dual aluminum pans, 2 cross bars for lifting pans, wire rack
Wooden, on steel projection, crimped under rim	Flush	Class A; stop pin at zero. <sup>1</sup> Range 0 to 20 lb. by 1 lb. graduations with a caution zone, not so marked, however.	Spring-loaded needle valve. "Wings" on clamping band are supposed to "give" at high pressures and allow sufficient escape of steam to relieve pressure (see listing).	Combined with safety valve	2 large aluminum pans, cross bar, rack, canning basket
Enameled steel made as an integral part of the cooker	Recessed	Class B, of extremely small range and poor visibility; lacked graduations or other marks except a notch which was intended to indicate the 15 lb. per sq. in. pressure.	Combination weight-loaded pressure regulator and safety valve. Rubber blow-out plug as auxiliary safety device.	Combined with weight-loaded pressure regulator	Rack, jar lifter
Plastic composition	Flush	Class A; stop pin center bottom. <sup>2</sup> Range 0 to 20 lb. by 1 lb. graduations. Caution zone 20 to 30 lb.	Ball and socket spring-loaded safety valve; fusible plug as auxiliary safety device.	Combined with safety valve	Colander pan, 2 dual pans, rack, canning basket
Wooden, attached by screws	Flush	Class B; stop pin at zero. <sup>1</sup> Range 0 to 20 lb. by 5 lb. graduations, with a caution zone of about 10 lb.	Ball and socket spring-loaded safety valve; fusible plug as auxiliary safety device.	Combined with safety valve	Colander pan, 2 dual pans, rack, canning basket, cross bars, pins, and lifters
Wire bail	Raised above stove top on "legs" about 1/2 in. high	Class A; stop pin at zero. <sup>1</sup> Range 0 to 30 lb. by 1 lb.	Unusually simple and rugged open type of spring-loaded ball and bar safety valve.	Standard plumbers' petcock of brass	Rack, a pine stick for use in cleaning valve seat

<sup>1</sup> This is undesirable, since it prevents observing a zero error of the gauge unless that error happens to be a plus one.

<sup>2</sup> This is the correct position for the stop pin since it permits a zero error, whether + or -, to be observed without interference by a pin.

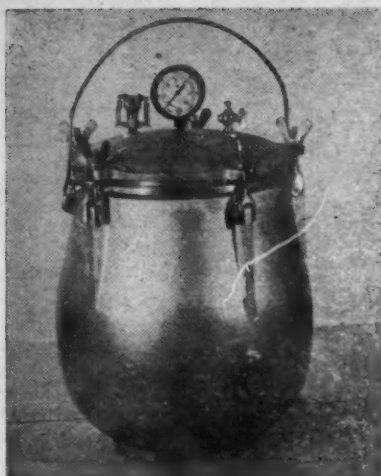
faults of design from the housewife's standpoint. The lids of some, for example, lacked handles, which meant that in opening the cooker the user would have to lift the lid either by the pressure gauge (which is not strongly enough constructed to be well used for this purpose) or by the plastic wing nuts in the case of one of the canners. Not only may these nuts be too hot to handle, but there

was a further hazard that one's hand might easily turn so that it would come to rest on the very hot cooker lid itself.

The *All-American* canner had strong and well-made handles, but they were an integral part of the body casting, and thus would become very hot in use. A thick pot-holder or pad or cloth would be necessary to lift this cooker from the stove in use.

The *Home DeLuxe*, the *Burpee Aristocrat*, and the *National* had composition or wood handles that did not become too hot in use. These handles, however, were held in place by screws that would become very hot and in the case of the first two were so located that the user's fingers would easily come into contact with them.

Space considerations make it impracticable to detail here the



Presker

tests that were applied to the various cookers, but the listings will sufficiently indicate the nature of these. Ratings are based on the performance of the cookers as received. In carrying out these tests, it was assumed that a housewife buying a new cooker would be justified in depending upon the maker to have carefully inspected and adjusted his product so that it was in first-class working order, and its gauges, safety valves, etc., properly adjusted. Purchasers of canners should carefully read and follow the directions provided by the manufacturers, since there are differences in detail which require care and attention on the part of the user.

### A. Recommended

**National No. 7** (National Pressure Cooker Co., Eau Claire, Wis.) \$17.80 (east), \$18.70 (west). Type 1 closure. Pressure gauge found accurate at both 10-lb. and 15-lb. pressures. This cooker gave good performance in holding pressure; that is, leakage was slight. The closure of this canner was judged the easiest to operate of the group studied. Both the canner and the lid had wooden handles which did not become too hot to handle during the cooking operation; however, screws fastening handles to the cooker were hot enough to burn operator at end of canning operation (see text).

### B. Intermediate

**Flex-Seal** (Vischer Products Co., 412 Orleans St., Chicago 10) \$15.90 (east). Type 4 closure. This canner lacked a pressure gauge in the usual sense but had a crude pressure indicator which had over the range of 0 to 15 lb. only about  $\frac{1}{4}$  in. movement; this read approximately 3 lb. low at 15 lb. pressure.

There was no 5-lb. weight provided, and fruits and tomatoes, if pressure canned, would have to be processed at 10-lb. pressure. (A number of authorities do not recommend using a pressure canner for fruits and tomatoes because the high temperature has a tendency to break down the delicate tissues of these products. Some pressure canner manufacturers, however, give processing times for fruits and tomatoes at 5-lb. pressures.) With this canner this indicator error is not too important, since a weighted valve is used to control the pressure at 10 lb. and 15 lb., and the gauge merely gives a rough indication, for example, of pressures below that at which the weight-loaded valve operates to release steam. The weights are much easier to use for controlling pressure than a valve, and, provided that the vent tube is kept clean, will operate correctly and give very little if any trouble to the operator. This cooker showed the least leakage (best pressure retention) of any of those tested. The cam arrangement used to force the stainless steel cooker lid from its bent position into a flat sealing position against the gasket was considered very difficult to operate, calling for a force of 25 lb., which makes the closure on this canner very difficult to operate, especially when the canner is hot, as it would be at the end of a cooking operation. Considering the difficulties of handling and holding the cooker when hot and avoiding the risk of its slipping from the stove or table to the floor under the strain of manipulation, this canner would be considered acceptable perhaps for use by a strong woman who has had experience in the handling of hot utensils under these difficult conditions. This cooker is the only one of the group that was of coated steel (enamel) and such ware is always subject to chipping in use. The maker's guarantee is specific in that the appliance will not be replaced if chipping occurs. Chipping might not alter the effectiveness of the appliance as a pressure canner, but would impair its usefulness as a cooker. This canner had no handle on the lid; the cam would be used for this purpose, although it is not well adapted.

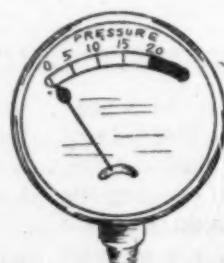
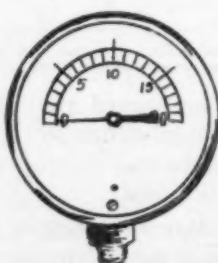
**Home DeLuxe** (Lakeside Aluminum Co., 2619-33 Fourth, S.E., Menomonie,

Wis.) \$20.70 (east). Type 3 closure. Pressure gauge judged to be sufficiently accurate. Leakage slight (pressure retention good). Cover casting had a porous area through which leakage occurred (not enough to affect its effectiveness in cooking or canning). The chief fault of this cooker was its lack of handle on the lid, which would have to be lifted either by the pressure gauge (not at all suited for this purpose) or by the wing nuts which are poorly adapted to the purpose, and, being removable, might let the lid drop.

### C. Not Recommended

**All-American** (Wisconsin Aluminum Foundry Co., Inc., Manitowoc, Wis.) \$17.80 (east); \$18.70 (west). Type 3 closure. Pressure gauge read approximately  $1\frac{1}{4}$  lb. low at both 10-lb. and 15-lb. pressures. This cooker was relatively leaky (pressure retention relatively poor); there were leaks at the safety valve and cover casting was notably porous at several points. There was leakage also at 4 places on the seal. Due to their design, the handles of this cooker were much too hot to handle (195°F) at conclusion of processing tests. No auxiliary safety device as additional safeguard in case of failure of the safety valve-petcock combination. If by mischance the combination petcock and safety valve should fail to operate, this canner would have no device to allow for safe release of pressure and avoid danger of explosion.

**Burpee Aristocrat, Model AR 25 P** (Burpee Can Sealer Co., Barrington, Ill.) \$19.90 (east). Type 2 closure. Pressure gauge of this cooker had considerable error (read  $3\frac{3}{4}$  lb. low at both 10-lb. and 15-lb. pressure). There was considerable leakage (poor pressure retention) at threaded joint of safety valve and lid. The closing device of this canner was considered very satisfactory to operate. In CR's test, however, the wings on the clamping band, which according to the manufacturer's literature will gradually release any excess pressure, provided gradual pressure release but only when the pressure was raised to 60 pounds per sq. in. If by mischance the combination petcock and safety valve should fail to operate, the release pressure



Two types of pressure gauge: Class A at left, Class B at middle, Class B pressure indicator at right. One type is readily distinguished from the other by the angle of rotation of the pointer. The angle for the range 0 to 20 lb. on a "class B" gauge is no more than that for the small pressure range of 0 to 4 lb. on a "class A" gauge. On the superior A-type gauge, a small rise or fall of pressure is much more easily and accurately distinguished. The second Class B indicator is a crude device; the notch is intended to indicate a pressure of 15 lb. per sq. in.

(determined by the action of the clamping band) would be rather too high for safety.

*Presker* (The Pressure Cooker Co., 338-340 Broadway, Denver 9) \$25 f.o.b. Denver. Type 3 closure. Pressure gauge judged to be sufficiently ac-

curate. There was considerable leakage (poor pressure retention) through body casting and at seal. This cooker was of simple, rugged design but lacked usual and necessary refinements. For example, wing nuts, of bare bronze, became much too hot to handle in

use; the cooker, which was about twice as heavy as two others in the group tested, was very difficult to lift and the wire bail would not always clear the wing nuts. No auxiliary safety device; see corresponding comment under *All-American*.

# To Oil or Not to Oil the Baby—

with ratings of 9 brands of baby oils

**C**OSMETICS for babies take on a new interest these days when statisticians—and our own observations—tell us there is a record number of new arrivals. Baby preparations are increasing in popularity; it is reported that drugstore purchases for babies in recent years are about three times those for adults. One of the items that is receiving increasing interest is baby oils. These probably had their origin in hospitals' use of sterile oil to remove the debris from the skin of newborn infants. The application of oil is also considered helpful in preventing diaper rash and other skin irritations.

No complicated formula is necessary. One trade expert considers that a satisfactory baby oil may be made from a highly purified light mineral oil. Vegetable oils, such as olive oil, corn oil, or peanut oil, may also be used, if an oil is considered necessary. Any vegetable oil used must, of course, be free from rancidity.

Not so very long ago qualified medical experts held that it was better to let the baby's skin alone rather than to put oil on it. The decision, however, on whether or not to use it had best be left to the individual pediatrician to decide in individual cases, on the basis of his own experience and judgment. Certainly, in oiling



the baby, care should be taken not to leave him so greasy as to cause discomfort.

Hospitals customarily sterilize baby oils just before using. Many of the baby oils that are sold for home use, however, contain one or more antiseptic ingredients such as hydroxyquinoline benzoate or sulfate, chlorobutanol, or chlorothymol. Cases of irritation due to the use of a baby oil containing hydroquinone were reported by Dr. Joseph H. Lapin several years ago and there was some indication from his experiments that an infant's sensitivity to hydroquinone increased with each application until after a few months the sensitivity resulted in a dermatitis. Quinoline derivatives are also known to have caused skin irritation.

The question of whether or not the use of an antiseptic baby oil will prevent an epidemic of impetigo, which is a frequent problem with some hospitals and institutions, has not been fully explored. One researcher reported that in an institution where the infants

were anointed with a lotion containing a small fraction of 1% of cetyl trimethyl ammonium bromide, plus boric acid, lanolin, and mineral oil, no cases of impetigo had occurred in a period of two and a half years.

It would appear from the meager evidence of a scientific and medical nature available that baby oil is not particularly essential in the toilet and comfort of the new arrival. Proper cleanliness and care will eliminate ordinary sources of irritation. If it does seem desirable to use an oil, it will be wise to select one which contains no antiseptic of a type that has been found to cause allergic reaction or irritation. It is advisable to read the label before purchasing. Baby oils that make claims for antiseptic action and that are composed of two or more ingredients are required to declare their contents on the label.

CR had a number of baby oils purchased in the United States and Canada and analyzed by a competent chemist to determine their essential ingredients and the antiseptic substance or substances used. In view of the fact that no convincing case has been made for their actual need in caring for infants none has been given a rating higher than *B. Intermediate*. All products containing quinoline or quinone deriva-



tives have been given a *C-Not Recommended* rating because of the possibility of their being a cause of allergic troubles.

### B. Intermediate

*Dr. Brown's Medicated Baby Oil* (Dr. Brown Laboratories, 66 Court, Brooklyn 2, New York) 6 fl. oz., 49c plus 10c Federal excise tax. Essentially mineral oil and vegetable oil (probably corn or maize oil) slightly perfumed. No antiseptic ingredient found, although label referred to "this medicated oil." In view of the high vegetable oil content, there is some possibility that the product might in time become rancid, in spite of its label claims to the contrary.

*Johnson's Baby Oil* (Johnson & Johnson, Ltd., Montreal, Canada) 6 fl. oz., 60c (Canada). Essentially a high grade of mineral oil, slightly perfumed, without any antiseptic ingredients.

*Ward's Baby Oil* (Montgomery Ward & Co., Baltimore, Md., Cat. No. 53-6512) 6 fl. oz., 42c plus postage. Essentially a good grade of mineral oil, slightly perfumed, without any antiseptic ingredients.

*Williams Baby's Own Oil* (The J. B. Williams Co., Ltd., Montreal) 5 fl. oz., 50c (Canada). Essentially a high grade of mineral oil, perfumed, without any antiseptic ingredients.

### C. Not Recommended

*Albolene Antiseptic Baby Oil* (McKesson & Robbins, Inc., Bridgeport, Conn.) 6 fl. oz., 39c plus 8c Federal excise tax. Essentially a high grade of mineral oil, with some vegetable oil, and small amounts of chlorobutanol, oxyquinoline benzoate, and perfume.

*Cuticura Antiseptic Baby Oil* (Made in Canada as prepared by Potter Drug & Chemical Corp., Malden, Mass.) 6½ fl. oz., 60c (Canada). Essentially a high grade of mineral oil with sesame oil, some hydroxy-

quinoline, and perfume.

*Johnson's Baby Lotion Antiseptic* (Johnson & Johnson, New Brunswick, N.J.) 6 fl. oz., 43c plus 9c Federal excise tax. Essentially an oil-in-water emulsion of high-grade mineral oil and lanolin, with some hydroxyquinoline, and perfume.

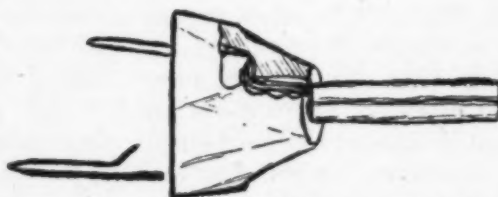
*Mennen Antiseptic Oil* (The Mennen Co., Ltd., Toronto, Ontario; 345 Central Ave., Newark 4, N.J., U.S.A.) 5 fl. oz., 59c (Canada). Essentially a high grade mineral oil, with a vegetable oil (chiefly sesame oil), some hydroxyquinoline and hydroquinone, and perfume. Chlorobutanol was not found, though its presence was claimed on the label.

*Squibb Baby Oil with Lanolor* (E. R. Squibb & Sons, 745 Fifth Ave., New York 22, New York) 12 fl. oz., 89c plus 18c Federal excise tax. Essentially a mixture of high-grade mineral oil and cottonseed oil, some hydroxyquinoline and perfume. Lanolin was not found, despite claim on label for presence of "lanolor."

## Low-Grade Electrical Plugs

As a result of wartime shortages, many low-grade electrical plugs to put on the "receiving end" of extension cords for appliances and lamps have been sold, and no doubt will continue to be offered for some months to come. Some of these are of very poor construction and should be avoided. The sketch shows the construction of one make. Similar types have been used by manufacturers of various cheap electrical appliances, especially the ones sold in drugstores and ten-cent stores. All of these are open to serious objection from the safety standpoint, as they are characterized by weak and fragile construction both me-

chanically and electrically. They are often so small in dimension that there is a possibility of shock hazard from direct contact of the finger with the prongs when the plug is being inserted into the socket or wall receptacle. Another important defect is that any mechanical strain or pull on the cord is on the electrical connection, whereas in properly designed plugs, provision is made for taking the strain elsewhere than on the contact screws which provide for the conduction of the current carried by the appliance or lamp. (The plug illustrated does not even have screws, being dependent



Construction of one of today's unsatisfactory plugs. The prong is of sheet "tin," too thin for its work, folded back and bent so as to snap under a projection inside the plastic cap. The wire contact is made only by light and uncertain pressure between the prong and the inside of the cap.

upon friction between the wire and the inner tip of the prong to hold the wire in place.)

Unless an electrical fitting or appliance is approved by the Underwriters' laboratories, one will often be taking an undue risk regarding its safety from shock and fire hazard. While that risk often exists with "approved" appliances, it may be really serious in fittings and appliances that have never been submitted to the Underwriters' for their approval and have not received their seal or symbol of acceptance.





# FLOOR WAXES

Eleven Brands in Three Widely Used Types Tested

ONE of the questions most frequently asked of CR is "what is the best kind of wax to use for my floors." The three basic types of floor wax are: (1) paste wax, (2) a fluid wax made as a thin solution in a volatile, flammable liquid, or (3) a water-emulsion type of wax, the so-called "self-polishing" or no-rubbing wax. There is no brief or universal answer to the consumer's question; each wax has its own most favorable applications.

Paste and volatile-solvent type waxes (Types 1 and 2) are suitable for use on linoleum,<sup>1</sup> imitation linoleum, wood that has been sealed by varnish, shellac, or "penetrating seal," as well as on furniture, and automobiles, but they are not recommended for use on rubber tile, and especially not on asphalt tile, as the solvents which they contain may injure these materials. Because of their higher concentration of waxy materials, paste waxes are usually more expensive and are more difficult to apply than liquid solvent waxes. For the initial waxing of wood floors, paste wax should be used, well rubbed in to fill the pores and grain of the wood. The floors can thereafter be maintained by the use of volatile-solvent waxes, which have the advantage of much easier application. However, these waxes, along with some paste waxes, have the serious disadvantage of high flammability, that may imply a real hazard with careless users.

<sup>1</sup> Although the use of the liquid-solvent type of wax is acceptable to the linoleum manufacturers in their discussions of the care of linoleum floor coverings, such a wax should be very sparingly applied and no oftener than necessary, since the petroleum solvent present will in time soften or otherwise deteriorate the linoleum.

Both Types 1 and 2 require a great deal of work in buffing to a hard finish and unless a buffing or polishing machine is available, the housewife will find this to be hard work as well as time consuming. This is probably the main reason why the so-called self-polishing or no-rubbing water-emulsion waxes (Type 3) have become so popular. As they require no buffing, a floor can be waxed with them in a fraction of the time required for the paste or liquid-solvent type and with very little effort. Type 3, or water-emulsion waxes, are suitable for use on linoleum, imitation linoleum, wood, and tile floors, but are not suitable for use on furniture or automobiles.

The paste and volatile-solvent waxes (Types 1 and 2) are made, in factory processing of floor waxes, by dissolving various waxes in hydrocarbon solvents, such liquids as petroleum naphtha or coal-tar naphtha, turpentine or turpentine substitutes. The wax solution is then cooled under controlled conditions and forms either a smooth firm paste wax or a liquid wax, depending upon the proportion of solvent to solids in the mixture (1 part of wax to 3 or 4 parts of solvent generally produces paste-type waxes, while 1 part of wax to 7 or 8 parts of solvent gives liquid waxes). Carnauba, ouricury, and montan waxes, because of their relatively great hardness, give the most wear-resistant finishes, but because of the brittle nature of their film left on drying out, and the extreme difficulty in buffing, they are rarely used alone. They are commonly combined or blended with softer waxes such as paraffin and beeswax. Careful selection of the right waxes will produce a product which gives a film sufficiently wear resistant to provide a good protective finish and sufficiently plasticized by the softer waxes to give a non-

brittle continuous film which can be buffed to a high gloss with a minimum of labor.

The solvent (or mixture of solvents) used is also important as it must evaporate at the right rate to permit buffing of large areas without excessively rapid drying out of the film of polish before the buffing operation. Unfortunately, unless the solvents are of grades and types that have a reasonably high flash point (100°F or higher), the resulting products may easily catch fire or explode, especially if used carelessly. Presence of a gas range or water heater flame or pilot light in the room or in adjacent or connected room, the breaking of a lamp bulb or even the snapping of an electric switch might set off a dangerous fire or explosion. A flash point of 100°F means that below a room temperature of 100°F, the vapors given off by the product are not sufficiently combustible to be ignited on contact with a flame. It is worthy of note that in the present test none of the four liquid waxes tested and only one out of six paste waxes tested had a satisfactorily high flash point. One indeed had a flash point as low as 73°F, which is only slightly above winter room temperature and hence would imply definite hazard in home use.

Oily and waxy rags of any kind involve definite fire hazard and should never be left around the house, but disposed of immediately after use (e.g., in a tight metal can reserved for that purpose, and kept in a safe, and cool, place).

Slipperiness is an important problem involved in use of all types of waxes on floors, and is responsible for a high percentage of home accidents. Some experts hold that the water-emulsion, self-polishing types of floor waxes are in general less slippery than the liquid or paste types; other ex-

perts hold that the reverse may be true, because the self-polishing waxes are not buffed down to a thin layer as are the paste and liquid types. This difference of opinion comes about because there is great variability in the slipperiness produced by a given wax, depending upon the method of application, temperature, and other factors, and methods of determining slipperiness are not satisfactorily agreed upon by the experts. In attempts to diminish the slipperiness of the dry film, some manufacturers add small amounts of natural or synthetic resins, rubber, and gums.

The consumer's own best safeguard against dangers from undue slipperiness is to apply the wax as *sparingly* as possible and polish or buff it *thoroughly*. Regardless of the factor of slipperiness, a thin coat of wax wears better than a thick coat. If a waxed floor shows footmarks or tracks, it is an indication that too much wax has been applied or that it has not been properly buffed. This quite often occurs with the water-emulsion waxes, which are not, of course, strictly self-polishing and may require a light rubbing with a weighted brush to correct the difficulty mentioned and improve the gloss. Wax applied over floors that have thick or heavy coats of shellac or varnish are likely to be quite slippery. In such cases the floors should be lightly sanded with very fine sandpaper or buffed with fine steel wool before the wax is applied.

**General requirements** for a good paste or liquid wax are that it shall dry within 45 minutes to a film that polishes easily to a hard lustrous finish, have a semi-transparent non-tacky film without any sign of whiteness, and have good wear resistance. Total solids (which applies to all the substances in the wax other than those which are volatile and evaporate) should not be less than 20 percent by weight in paste wax, and about half that much or 11 percent in liquid wax. In appearance, paste wax should be smooth and free

from granules. Volatile-solvent waxes (Type 2) should remain in solution, so that not more than 5 percent of the suspended solids will settle out upon standing for 48 hours. With respect to all types of waxes, the film produced should be flexible and not crack when bent. For Types 1 and 2 waxes, government specifications permit a flash point as low as 82.4°F. In CR's and other experts' opinion, this is too low from a safety standpoint, and in the ratings which follow, 100°F has been regarded as the minimum allowable flash point.

**CR's Tests** included all the considerations that have been discussed above, with special attention given to judgment of gloss, ease of application, ease of buffing, and resistance to marring of the polished surface.

## Paste Waxes (Type 1)

### B. Intermediate

*Wards Floor & Furniture* (Montgomery Ward's Cat. No. 86—11) 45c per lb., plus postage. Total solids, 34%. Glossiness on linoleum, excellent; on wood, fair. Ease of application on linoleum, very good; on wood, poor. Resistance to marring on linoleum, excellent; on wood, poor. Flash point, 74°F (too low). **1**

*Johnson's Paste Wax* (S. C. Johnson & Son, Inc., Racine, Wis.) 59c per lb. Total solids, 22%. Failed to meet federal specification for absence of hard particles and granules. Glossiness on linoleum, fair; on wood, excellent. Ease of application, very good. Ease of buffing on linoleum, fair; on wood, very good. Resistance to marring on linoleum, excellent; on wood, poor. Flash point, 73°F (too low). In some respects, the best paste wax tested. **2**

*O-Cedar* (O-Cedar Corp., Chicago) 59c per lb. Total solids, 25%. Quality of surface produced as to gloss, very good. Ease of application on linoleum, fair; on wood, good. Ease of buffing on linoleum, poor; on wood, fair. Resistance to marring on linoleum, excellent; on wood, poor. Flash point, 94.5°F. **2**

*Old English* (Distributed by Boyle-Midway, Inc., Jersey City 2, N.J.) 59c per lb. Total solids, 19% (too low, and below federal specification

requirement). Also failed to meet federal specification for freedom from hard particles and granules. Glossiness, fair. Ease of application on linoleum, fair; on wood, excellent. Ease of buffing, fair. Resistance to marring on linoleum, excellent; on wood, fair. Flash point, 98°F (a little below the safe limit of 100°F). **2**

*Simonize* (The Simonize Co., Chicago) 49c for 7 oz. (corresponding to a per-lb. price of \$1.12). Total solids, 27%. Failed to meet federal specification requirement for freedom from hard particles and granules. Glossiness, poor. Ease of application, poor. Ease of buffing on linoleum, excellent; on wood, poor. Resistance to marring on linoleum, excellent; on wood, very good. Flash point, 107°F (favorable). Not a superior floor wax, but given a B rating in consideration of its being the only wax in the group with a flash point above 100°F. **3**

### C. Not Recommended

*Maid of Honor* (Sears-Roebuck's Cat. No. 11—6572) 45c per lb. Total solids, 29%. Glossiness, poor. Ease of application on linoleum, excellent; on wood, very good. Ease of buffing on linoleum, poor; on wood, very good. Resistance to marring on linoleum, excellent; on wood, poor. Flash point, 85°F (too low). **1**

## Volatile-Solvent Waxes (Type 2)

All of the liquid waxes showed excellent resistance to marring when used on linoleum but only fair resistance when used on wood. All met the government specification requirement for drying time, 45 minutes or less.

### B. Intermediate

*Maid of Honor* (Sears-Roebuck's Cat. No. 11—6573) 57c per qt., plus postage. Total solids, 12%. Stability, very good. Glossiness on linoleum, good; on wood, excellent. Ease of application, very good. Ease of buffing, poor. Flash point, 80°F (too low). **1**

*Ward's Liquid Floor & Furniture Wax* (Montgomery Ward's Cat. No. 86—8) 42c per qt., plus postage. Total solids, 13%. Stability, excellent. Quality of surface produced, as to gloss on linoleum, excellent;



on wood, fair. Ease of application, excellent. Ease of buffing on linoleum, excellent; on wood, fair. Had it not been for the low flash point of 76°F, this wax would have merited an A rating, as in other respects it was the best Type-2 wax tested. **1**

*Johnson's Liquid Wax* (S. C. Johnson & Son, Inc., Racine, Wis.) \$1.18 per qt. Total solids, 11.5%. Stability, good. Glossiness on linoleum, poor; on wood, good. Ease of application, poor. Ease of buffing on linoleum, good; on wood, excellent. Flash point, 80°F (too low). **3**

### C. Not Recommended

*Old English* (Distributed by Boyle-Midway, Inc., Jersey City 2, N.J.) 89c per qt. Total solids, 9%; below federal specification requirement. Stability, poor. Glossiness on linoleum, fair; on wood, poor. Ease of application, poor. Ease of buffing on linoleum, fair; on wood, good. Flash point 95°F (slightly low). A careful analysis made in 1944 showed this product to contain 8.3% wax of which about 1/3 was paraffin wax and 2/3 carnauba with possibly a minor quantity of candelilla wax. The solvent was 13% turpentine and about 87% petroleum naphtha. **2**

### Water-Emulsion Waxes (Type 3) (So-Called Self-Polishing Waxes)

Water-emulsion waxes, which are essentially wax dispersed in a mildly alkaline solution of water and colloidal soap, may contain natural or synthetic resins or protein substances in various proportions. The best results from the standpoint of hardness and wear resistance of the polish film is obtained when carnauba wax is used. (Carnauba is a vegetable wax derived from the leaves of the Brazilian palm tree.) It is necessary to compromise in the formulation of these by the addition of some soft waxes and resins, since carnauba alone gives a remarkably slippery film. The softer ingredients tend to produce a tacky film which tracks and picks up dust and dirt readily. To counteract this, solutions of shellac or casein are often added to the water-emulsion

types of waxes.

When the "self-polishing" waxes first appeared on the market, a soda soap was used as the emulsifying agent. This was not satisfactory, for when water was spilled on the floor, the soap, being water-soluble, put the wax back into the condition in which it could be suspended or removed by the water. Present-day Type 3 waxes have been improved by the use of special soaps that are not water-soluble after drying.

Water-emulsion waxes have several advantages, the chief of which, as already mentioned, is their ability to dry to a high gloss without the hard work of buffing. Other important advantages are that they do not have unpleasant odors and there is no fire hazard connected with their use. Water-emulsion waxes should be applied only to clean dry floors and should be spread as thinly as possible. A lambs'-wool applicator or a cotton cloth mop should be used.

A good water-emulsion wax should dry to a non-tacky, lustrous, smooth, hard-to-the-touch water-resistant film in 20 minutes without rubbing, buffing, or polishing. The film must adhere to the floor surface without checking, cracking, or peeling. When washed and lightly scrubbed with a solution of soap and water at about 122°F, the wax film should be removed without the appearance of powdering or whitening of the surface after drying. This property is referred to in the listings as "ease of removal." There should not be less than 12% solid matter (non-volatile substances) in a Type 3 wax, and the solid substances should remain in solution and not settle out upon standing (this property is referred to as *stability*, in listings).

In addition to the tests given above, the following waxes were applied to large sections of linoleum located in areas of heavy traffic. After two days the wax-coated linoleum sections were rated for tackiness as indicated by the amount of dirt retention. The samples were also judged for slip-

periness. In this respect, the actual differences among the ten waxes of this type tested were judged to be slight.

### Water-Emulsion Waxes (Type 3)

#### A. Recommended

*Maid of Honor* (Sears-Roebuck's Cat. No. 11—2501) 1 pt., 35c; 1 gal., \$1.89; plus postage. Total solids, 12%. Spreading properties, excellent. Water resistance, poor. Ease of removal, very satisfactory. Glossiness produced, excellent. Ability to withstand traffic, fair. Judged one of the two best waxes of this type tested. **2**

*Johnson's Glo-Coat* (S. C. Johnson & Son, Inc., Racine, Wis.) 1 pt., 59c; 1 gal., \$2.98. Total solids, 10.5%, below federal specification limit. Spreading properties, excellent. Water resistance, fair. Ease of removal, excellent. Glossiness produced, good. Ability to withstand traffic, very good. *Glo-Coat* and *Maid of Honor* were judged the two best waxes of this type tested; however, *Johnson's Glo-Coat* was priced around 50% higher per gallon than the other A-rated brand. **3**

#### B. Intermediate

*White Sail* (Distributed by Great Atlantic & Pacific Tea Co., New York City) 1 pt., 23c. Total solids, 10.3%, below federal specification limit. Spreading properties, very poor. Water resistance, very good. Ease of removal, very good. Some discoloration. Glossiness produced, poor. Stability, poor. Ability to withstand traffic, excellent. **1**

*Old English No-Rubbing* (Distributed by Boyle-Midway, Inc., Jersey City 2, N.J.) 1 pt., 39c; 1 qt., 69c. Total solids, 13%. Spreading properties, excellent. Water resistance, poor. Ease of removal, excellent. Glossiness produced, fair. Ability to withstand traffic, fair. **2**

*Wilberts No-Rub* (Wilbert Product Co., Inc., New York City) ½ gal., \$1.19. Total solids, 11.9%, slightly below federal specification limit. Amount of sediment exceeded federal specification limit. Spreading properties, excellent. Water resistance, poor. Ease of removal, poor. Quality of surface produced as to gloss, fair. Ability to withstand traffic, very good. **2**

## C. Not Recommended

*AerOwax* (Distributed by Midway Chemical Co., Jersey City, N.J.) 1 pt., 25c; 1 gal., \$1.59. Total solids, 10.5%, below federal specification limit. Amount of sediment exceeded federal specification limit. Spreading properties, very poor. Water resistance, poor. Ease of removal, very satisfactory. Glossiness produced, very good. Ability to withstand traffic, poor. **1**

*O-Cedar* (O-Cedar Corp., Chicago) 1 pt., 39c. Total solids, 11.5%, below federal specification limit. Spreading properties, excellent. Water resistance, fair. Ease of removal, fair. Glossiness produced, fair. Ability to withstand traffic, poor. **2**

*Wards Supreme Quality* (Montgomery Ward's Cat. No. 86-1) 1 pt., 35c; 1 qt., 57c; 1 gal., \$1.89; plus post-

age. Total solids, 13%. Spreading properties, poor. Water resistance, excellent. Ease of removal, very unsatisfactory; did not meet federal specification. Some discoloration. Glossiness produced, very poor. Stability, unsatisfactory. Ability to withstand traffic, fair. **2**

*Flo-Wax* (Sherwin Williams Co., Cleveland) 1 pt., 74c. Total solids, 14%. Spreading properties, poor. Water resistance, fair. Ease of removal, very unsatisfactory, and did not meet federal specification. Some discoloration. Glossiness produced, poor. Stability, poor. Alkalinity, higher than desirable. Ability to withstand traffic, poor. This wax was judged less satisfactory than the others of Type 3 tested. **3**

*Tavern* (Socony Vacuum Oil Co., Inc., New York City) 1 qt., 98c. Total

solids, 15%. Amount of sediment considerably exceeded federal specification. Spreading properties, excellent. Ease of removal, very satisfactory. Some discoloration. Glossiness produced, poor. Ability to withstand traffic, poor. **3**

\* \* \*

Those who desire information on the making of floor waxes (which CR considers not suitable for home manufacture unless in exceptional cases) will find data on composition of the three types of waxes in Bureau of Standards mimeographed Letter Circular 764, available on inquiry to the Bureau. This letter-circular also gives useful information on the care of several types of floor surfaces.

# Baking Chocolate



**B**AKING CHOCOLATE is hard to find on the grocer's shelves these days. Since it is ordinarily combined with sugar in making cakes, cookies, chocolate syrup, frosting, pudding, and candy, and the housewife who is accustomed to doing her own baking finds her sugar allotment too small to provide her family with many of their accustomed dishes, the absence of ample supplies of chocolate is perhaps not so greatly mourned as it normally would be.

Chocolate, like cocoa, is prepared from the seeds of the cacao tree. It is a native of the tropics and the drink "chocolate!" was a favorite with the

Aztecs back in 1519 when Cortez landed his troops in Mexico. Although the tree is believed to have had its origin in South America in the basins of the Orinoco and Amazon rivers, the principal source of supply in recent years has been the Gold Coast of Africa, which in 1925 furnished 44 percent of the world total. When this supply was cut off by the war, Brazil, the second largest producer, became the chief supplier.

The bean or seed is fermented, cured, and roasted. Broken and roasted beans are called cacao nibs. Chocolate is prepared by grinding these nibs between hot rollers to a high

degree of fineness. According to the standards of identity adopted by the Food and Drug Administration that become effective on October 1, 1945, chocolate must contain not less than 50 percent, nor more than 58 percent by weight of cocoa fat. Because of this high fat content, chocolate may cause indigestion when too much of it is eaten. Cocoa contains less fat and consequently is less apt to give trouble in this respect.

In addition to fat, chocolate contains about 12 percent protein, 30 percent carbohydrates, and some mineral matter, and water. Because of its starch content, baking chocolate needs to be cooked to be digestible. Both chocolate and cocoa contain theobromine and caffeine which are stimulant drugs that have an effect similar to that of coffee and tea. (Theobromine is closely related to caffeine.) Obviously, therefore, they should be used sparingly by young children and by persons in poor health. Chocolate and cocoa are also high on the



list of foods that cause allergic disturbances. It has been noted too that theobromine is responsible for migraine headaches in persons who have a sensitivity to it.

In 1934 CR reported that a number of brands of chocolate and cocoa that had been carefully tested for lead content showed the presence of this toxic metal in amounts that were in excess of even the too-high government tolerance of 2.7 parts per million. Lead is a cumulative poison and it is now well established that lead stored in the body as the result of its ingestion from many sources may serve as a potential cause of disease conditions of the most serious character. The discovery of lead in chocolate and cocoa came as a great surprise to the trade, and some of its members were inclined to pass it off as wholly imaginary or they took the ground that even if it were present no great harm would result.

In contrast to this attitude, the Hershey Chocolate Company carried out a very thorough and extensive investigation which revealed that not only the cocoa beans themselves contained small amounts of lead but that there were places in the processing where lead, in more or less significant amounts, could enter into the finished product. It appeared from these and other investigations that lead pipes and Babbitt-metal packing were used in chocolate processing machinery and contributed metallic contamination to the product. Lead seals from cocoa bags were sometimes ground in accidentally with the beans. Scrapings of lead-soldered parts and bits of solder used in repairing defects in the chocolate pans could get in the mix.

BRAND	LEAD (parts per million)	FAT percent
<i>Hershey's Baking Chocolate, Unsweetened</i> (Hershey Chocolate Corp., Hershey, Pa.) 8 oz., 12c.	Trace (less than 0.05)	54.0
<i>Rockwood's Premium Baking Chocolate</i> (Rockwood & Co., Brooklyn, N. Y.) 8 oz., 14c.	Trace (less than 0.05)	54.1
<i>Wilbur's Premium Baking Unsweetened Chocolate</i> (Wilbur-Suchard Chocolate Co., Inc., Philadelphia) 8 oz., 15c.	0.10	51.4
<i>Baker's Chocolate Premium No. 1 Unsweetened</i> (Walter Baker & Co., Inc., Div. of General Foods Corp., Dorchester, Mass.) 8 oz., 20c.	Trace (less than 0.05)	52.8
<i>Hershey's Syrup—Genuine Chocolate Flavor</i> (Hershey Chocolate Corp.) 1 lb., 10c.	Trace (less than 0.05)	0.8

The Hershey Company acted promptly on its findings and discovered that it was possible to obtain cacao beans that were practically free from lead. Improvements in their processing equipment assured consumers of a supply of chocolate that was practically free of the contaminating metal. As the table above would indicate, their example undoubtedly furnished a strong stimulus to other manufacturers to follow suit.

To check on the current, if scanty, supply of cooking chocolate, CR had several brands that were currently available and one brand of chocolate syrup tested for lead to see whether wartime conditions

had led to any relaxation in standards of purity in this respect. The test findings indicated that the lead content of all the chocolate products examined was practically negligible, well below CR's tolerance for lead in chocolate of 0.6 parts per million. Here is one field, at least, in which consumers will be pleased to learn that there has not been a deterioration of health-protective standards, so far as concerns the manufacturers whose products are reported in the accompanying table.

All the brands of baking chocolate tested contained the 50 percent or more of fat required by the government standards.

**Buy MORE  
U. S. War  
Bonds and Stamps**



## Silverware Cleaners and Polishes

**F**OR YEARS an accepted sign of a good housewife has been gleaming silver—whether silver flatware or a handsome silver tea service. Fortunately, the easiest way to keep silver bright is to use it, and ordinarily, silver that is used daily requires very little care. Unless silver is used regularly, however, or is specially treated or stored, tarnish is sure to appear, and often quickly.

Tarnish is caused by sulphur compounds which are found in eggs and of course in all foods in which egg yolks are used, such as mayonnaise. Sulphur compounds are also present in most papers and in many kinds of cloth, especially white, and in considerable quantities in rubber goods of all sorts. Coal gas and natural gas also contain tarnishing sulphur gases, and silver in homes where there are pipeless or hot-air heating systems or where small amounts of furnace gases escape into the house at times will tend to tarnish more rapidly than otherwise. Soap left on silverware greatly hastens the speed with which silver tarnishes; heat and moisture, too, increase the tendency to tarnish.

### Storing Silver

If silver pieces are not used often, they may be stored in tarnish-proof chests or in specially treated cloths or paper. Woolen or bleached cotton cloths, however, should never be used for this purpose (or for polishing) since sulphur is present, or will have been used in their manufacturing processes. Silver that is displayed in the home may be coated with

floor or furniture wax to retard tarnishing, or it may be given a protective lacquer coating by some professional concern. (Unless applied by a professional, lacquer coatings are seldom satisfactory except on very small pieces.) Wax, if used, should of course be washed off with soap and hot water or polishing powder or paste before any of the pieces are used for food or drink. Silver pieces that have been wrapped in treated cloths or stored in anti-tarnish cabinets should also be washed carefully before they are used, since the cloths used may have been treated with poisonous chemicals. (Compounds of cadmium have been used for this purpose.)

### The Electrolytic Method

When silverware requires cleaning, there are two methods that can be used easily in the home. The first of these is the electrolytic method, which is simple and easy and has the advantage of making the cleaning of a large number of pieces almost as easy as cleaning one.

There are disadvantages to the method, however. It cannot be used on silver that has the oxidized parts common in ornate patterns. The dull gray oxide in low places on some decorated silver often provides an essential element of design contrast and is placed there by the manufacturer for decorative effect. The electrolytic method should be used with care, too, on silverware that has hollow handles or pearl handles. Such silver is made of parts that may be held together or weighted by cement, and the detarnishing solu-

tion if used too hot may loosen or injure the cement or filling. It is important to note that the electrolytic method should not be used for pieces having a gold lining on an undercoating of brass or other metal, since the gold, which is exceedingly thin, may be removed or impaired in appearance by mechanical or electrolytic action.

Another important disadvantage of electrolytic cleaning is that although tarnish is removed, the piece is left with a somewhat dulled finish, particularly if the coating of tarnish was rather heavy. This surface is a spongy form of silver, not compact in structure like the rest of the silver in the ware, and was produced by the chemical action which removed the sulphur. A polishing operation will be required after electrolytic cleaning (for this, use one of the polishes recommended in the listings later in this article). Those, however, who wish to make heirlooms or unusually valuable silver plated ware last as long as possible may prefer the electrolytic method without subsequent polishing or only light polishing, enough to bring out a desirable sheen.

The electrolytic method itself is simple. The materials needed are a bright aluminum pan (or a piece of bright aluminum, zinc, or tin [tinned sheet-iron] in an enamelware pan or tray), water, and a level teaspoonful of baking soda, trisodium phosphate, or tetrasodium pyrophosphate, or two of salt, for each quart of water.

The solution should be hot, preferably not boiling, and the silver

should be placed in the pan so each piece either touches the bright aluminum or bright piece of zinc or tin or touches another piece of silver which is in contact with it. Don't try to do too many pieces at a time. To avoid the appearance of black spots, the removal of which will require the use of an abrasive, don't leave the silver in the solution beyond the time required to remove the tarnish. The aluminum pan in which the silver is cleaned may be brightened again by boiling tomatoes, rhubarb, or water with a little vinegar in it, or a cream of tartar solution (2 teaspoonfuls of cream of tartar to each quart of water).

The Bureau of Standards warns that silver cleaned by the electrolytic method must be rinsed very thoroughly with hot water after the treatment, to remove all of the alkaline salts used in the cleaning bath; otherwise it will tarnish more rapidly than usual.

### The Friction Method

The second method of cleaning silver is to use a silver polish and friction. This method has the advantage of leaving the silver with a bright or lustrous finish, and will burnish away small scratches; it will give the piece a considerably better over-all appearance than that of electrolytic cleaning. Silver polishes should contain only the finest abrasives, for silver scratches very easily. The housewife should always keep in mind that, as with scouring powders for cleaning porcelainware and enameled stove tops and the like, *quick polishing action goes with an appreciable degree of abrasiveness, and consequently any polishing powders and pastes that seem to be extra fast in their action will tend to have the most severe effect in wearing out her silver.*

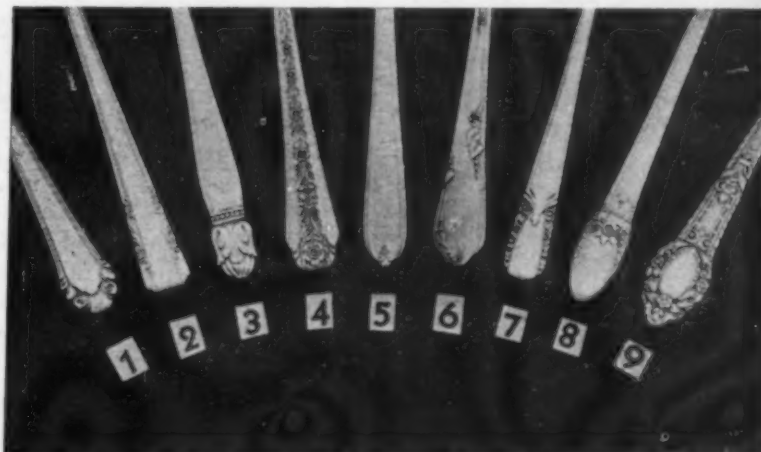
Although they are sold in several forms—paste, liquid, and powder—the silver polishes which seem to find the widest acceptance are pastes. Pink and white colors seem to predominate. Polishes consist chiefly of a fine abrasive,

soap, water, a petroleum or fatty product used as a vehicle, and perhaps some soda ash (to help in removing any greasy film and permit faster action of the abrasive).

The abrasive commonly used is diatomaceous earth, a very fluffy soft powder. Though diatomaceous earth is a mineral having a hardness about that of ordinary window glass, its fragments are of such shape as to make them a good polishing agent, and it will remove tarnish from silver faster than a softer abrasive. It does not scratch silver appreciably. In the study reported, one polish contained an abrasive of a phos-

chemical substances which will dissolve tarnish. Potassium cyanide once was commonly used for this purpose, but because it is a deadly poison, it is not now put into polishes for use in the home. Ammonia (ammonium hydroxide) is also often used in polishes. While it does not remove the silver sulphide, one of the important constituents of tarnish, it will remove the oxide.

Flammable materials such as naphtha and alcohol, though sometimes used, are decidedly not recommended; there would appear to be no good reason for manufacturers to use such flammable solvents in polishes for home use.



Pieces with shaded patterns do not lend themselves well to cleaning by the electrolytic method, since the beauty of design depends upon the dark shading, which is an oxidation, that appears in the deeper parts of the pattern. Of the patterns above, it was judged that number 5 is the only one that could be properly cleaned by the electrolytic method.

phate mineral which was a little less harsh than diatomite.

Calcium carbonate, which is available either as whiting or precipitated chalk, is a softer abrasive. Whiting and precipitated chalk are chemically the same, but as whiting is a natural product, it may be contaminated with bits of harsher abrasives, such as sand or silica.

Some silver polishes contain

### ELECTROLYTIC METHOD

#### A. Recommended

Dissolve 2 teaspoonfuls of common salt, or 1 teaspoonful of baking soda, trisodium phosphate (tsp.), or tetrasodium pyrophosphate (tspp.) in a quart of hot, but not boiling, water (the low temperature of 120°F, just above lukewarm, will be satisfactory for tsp. and tspp.). See text for details of method. Amron (Norma Chemical Co., Stevens Ave. and Wilson Place, Mt. Vernon, N.Y.) Four-pound cartons, \$1, plus 25c postage east of the Rockies, 35c



postage west of the Rockies. Contained tetrasodium pyrophosphate and a wetting agent. Use  $\frac{1}{2}$  oz. (about  $3\frac{1}{2}$  teaspoonfuls) *Amron* per quart of water at 120°F. More effective than salt or soda at this low temperature, which permits use of the method with pieces of ornamental silverware, which are often held together with a fusible cement.

**Ar-Nel' Tarnish Remover** (Ar-Nel' Products, Chicago) 4 oz., 50c, in package with *Ar-Nel' Lustre Shine*. Contained 95.5% trisodium phosphate, and 4.5% sodium carbonate, and was colored with a pink dye.

**Yourex Lightning** (Silver) Tarnish Remover (Associated Silver Co., Chicago) 50c for about 9 oz. Contained trisodium phosphate with a small amount of free sodium hydroxide (caustic alkali).

## POLISHES USED WITH RUBBING

In the listings of trade-brand silver polishes, the products are rated, except as noted, on the basis of a petrographer's examination to determine the abrasive present, with respect to its suitability for use on silverware.

### A. Recommended

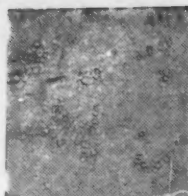
Precipitated Chalk (about 35c per lb.).

Use with household ammonia, added after first diluting the ammonia, 1 part to 9 or 10 parts of water, or with dilute ammonia and a little soap. Less rapid in action than commercial polishes, but free from the danger of scratching. Whiting (10-15c per lb. at hardware and paint stores). Use in same way as precipitated chalk, which like whiting is calcium carbonate. Precipitated chalk is a true precipitated product, whereas whiting is made by pulverizing a limestone or a similar rock. Unless the finest grade of whiting (extra gilders or gilders, former preferable) is bought, a little sand or silica which sometimes appears in limestone may be present in the finished product.

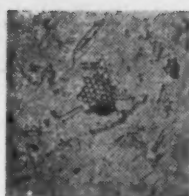
Rouge (a form of iron oxide). Very suitable and in use for centuries for polishing silver and gold.

**Goddard's Non-Mercurial Plate Powder** (J. Goddard & Sons Ltd., Leicester, England; distributed by Lewis & Conger, 45th and Sixth Ave., New York 19, New York) A box (approximately  $1\frac{3}{4}$  oz.), 25c. A pink powder. Contained a phosphate material approximately as hard as a human tooth (intermediate between calcium carbonate and diatomite).

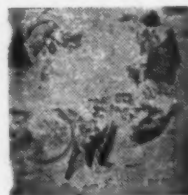
**Silver-Bath** (MacSelworth Corp., Ardmore, Pa.) 8-oz. jar, 49c. A grayish-white soft paste. Contained calcium carbonate of fine grain and uniform quality. This product is a dual-purpose one, being also recommended by the manufacturer for use in the electrolytic method of cleaning silver (1 tablespoon for each 2 qt. of water). For this use it was found acceptable and about as effective as tsp.



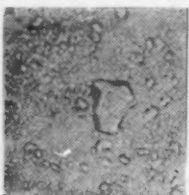
Silver Bath  
Chalk or Whiting



Johnson's Shi-nup  
Fine Diatomite



Club Silver Polish  
Diatomite



A One 1  
Quartz

Photomicrographs of abrasive materials of a number of silver polishes. Magnification 182 times.

The following *A-Recommended* polishes are slightly faster in action than those listed above, and contained as their basic abrasive, diatomite. These polishes were considered somewhat less desirable than the preceding *A-rated* polishes, but are judged not to be too abrasive for use on good silverware.

**Ar-Nel' Lustre Shine** (Ar-Nel' Products, Chicago) 2 oz., 50c, in package with *Ar-Nel' Tarnish Remover*. A smooth white powder.

**Baker's Instantaneous Silver Polish** (Distributed by Lewis & Conger) 10-oz. jar, 45c. A white paste.

**Cando Royal Silver Polish** (Cando Co., Inc., Boston)  $3\frac{1}{2}$ -oz. jar, 10c. A grayish-white paste.

**Club Silver Polish** (Club Aluminum Products Co., Chicago) 6-oz. bottle, 15c. A tan viscous, colored liquid.

**Electro-Silicon Polishing Cream** (The Electro-Silicon Co., Niagara Falls, N.Y.)  $\frac{1}{2}$ -lb. jar, 17c. A white paste of slightly yellowish tint.

**Gorham Silver Polish** (Gorham Manufacturing Co., Providence, R.I.) 8-oz. jar, 25c. A pink paste.

**Gorham Silver Polish Soap** (Gorham Manufacturing Co.) One can, 38c. A white paste.

**Johnson's Shi-nup** (S. C. Johnson & Son, Inc., Racine, Wis.) 8-oz. jar, 25c. A white paste with a slightly yellowish tint.

**Norma Silcreme** (Norma Chemical Co., Stevens Ave. and Wilson Place, Mt. Vernon, N.Y.; distributed by Lewis & Conger) 24 oz., \$1. A white paste with a slightly grayish tint.

**Reed & Barton** (Reed & Barton, Taunton, Mass.) 4-oz. jar, 10c. A white soft paste, which contained soap, soda ash, and sodium metasilicate.

**Silb-All** (Distributed by A. & P. Tea Co., New York City) 8-oz. jar, 10c. A white soft paste.

**Silver Suds** (Silver Suds Co., Philadelphia) 8-oz. jar, 17c. A tan paste.

**Sparklene** (C. H. Smith & Co., 85 Purchase St., Boston 10) 1-pt. jar, 50c. A soft grayish-white paste.

**Wright's Silver Cream** (J. A. Wright & Co., Keene, N.H.) 8-oz. jar, 21c. A white soft paste.

### C. Not Recommended

**DreherSon** (The E. A. Dreher, Jr., Newark, N.J.)  $\frac{1}{2}$ -pt. bottle, 50c. Abrasive material, diatomaceous earth, under a supernatant liquid. Found to be flammable; undesirable for home use.

**Silvo** (The R. T. French Co., Rochester, N.Y.)  $5\frac{1}{4}$ -fl.-oz. bottle, 25c. A white powdery abrasive under a supernatant liquid. Contained calcium carbonate. Labeled "Caution, Combustible Mixture." The abrasive is soft, and hence of a type desirable for use on silverware, but it is unwise to use any polish which is labeled flammable; undesirable for home use.

The following cleaners contained quartz, which is judged too harsh an abrasive for use on silverware.

**A One 1** (J. L. Prescott Co., Passaic, N.J.)  $\frac{1}{2}$ -pt. bottle, 12c. A slightly grayish residue in a liquid which had an odor of benzene. Labeled "Inflammable; Keep away from fire." It is unwise to use any polish labeled flammable; undesirable for home use.

**Magic** (The Magic Polish Co., New York City) 1-pt. bottle, 50c. A light tan-colored viscous liquid.

**Noxon** (Noxon Inc., Ozone Park, N.Y.) 8-fl.-oz. bottle, 18c. An off-white thick liquid. Contained ammonium oxalate and oleate, aqua ammonia, alcohol, and pulverized quartz.

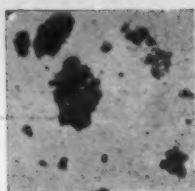
**Silvex Original Tildon's Marvel** (Halco Products, 2 Ashburn Place, Radburn, N.J.) 4 oz., 50c. A white fluffy powder.

## Silver Polishing Cloths

SOME homemakers find a silver polishing cloth a useful addition to their cleaning and polishing equipment. The cloths have a limited use, however, because they become coated and clogged with the silver sulphide as it is rubbed off, which makes them inefficient and unpleasant to handle.

Such cloths are prepared by soaking a fabric in a liquid containing an abrasive in suspension, so that some of the abrasive remains within the yarns and woven structure of the cloth. Some manufacturers suspend the abrasive in kerosene or in a solution of an organic acid in glycerin, then soak the cloth in this. Kerosene will evaporate, but with the glycerin method, the cloth will tend to remain moist.

The abrasive used should of course not be any more harsh than silver will tolerate without scratch-



Polishing rouge brushed from polishing cloth, Ritz Silvena. Magnification about 182 times.

ing, just as in the case of silver polishing powders and pastes. The ratings which follow are based on

a petrographer's examination to determine the abrasive present.

#### A. Recommended

*Ritz Silvena* (John Ritzenthaler, 73 Franklin St., New York 13, New York) 50c. Impregnated with rouge (a form of iron oxide), an abrasive suitable for polishing silver and gold.

*Cadie Cloth* (Cadie Chemical Products, Inc., 621 Sixth Ave., New York 11, New York) 10c and 25c. Impregnated with diatomite.

#### C. Not Recommended

*Ritz* (John Ritzenthaler) 35c. Impregnated with quartz and some other siliceous material.

## Vitamin Content of Breakfast Cereals

RECENT findings by Drs. C. A. Elvehjem and George Kitzes reported in the Journal of the American Medical Association, indicate that very few of the prepared wheat cereals meet the minimum value of 5.4 mg. of niacin (one of the more important B vitamins, formerly called nicotinic acid) contained in 100 grams of wheat. A large percentage of the wheat products and practically all of the corn, oats, and rice breakfast foods were found to contain thiamin (vitamin B<sub>1</sub>) approximating that found in the whole grains. (The range of thiamin content in grain runs from about .33 mg. [rice] to about .88 mg. [oats] per 100 grams.) Two of the products (*Pep* and *Grape-Nuts*) had thiamin contents higher than the original wheat. CR considers that an excess above the original natural food substance is undesirable since it involves some elements of uncertainty and risk regarding wholesomeness which have not yet been fully resolved.

Riboflavin, another of the B vitamins, fell below the corresponding values for the whole grain in a few cases. Several products (one type of *Cream*

of *Rice* and Kellogg's *All-Bran*) were well above the top of the range of riboflavin content for the whole grain, and thus might be open to the objection that has already been indicated with respect to thiamin. The restored and enriched products gave the most variable results, owing, as the investigators believe, to the higher vitamin content and the difficulties of obtaining uniform distribution of added vitamins.

The investigators noted that it was difficult or impossible for the average person to make an intelligent comparison of the nutritional values of various cereal products, for the reason that the expressions on the label were of highly varied character, prohibiting effective comparison. As a result of their studies of labels, the authors recommended that nutritional and vitamin values should be expressed on a uniform basis of the average one-ounce serving, with the contents stated in percentage of daily requirements of the particular food substance, and in milligrams, also.

Of interest in connection

with this whole question is a mention recently made in the Foreign Letters of the Journal of the American Medical Association that the Australian Army and air force have banned the sale of "ready to eat" breakfast cereals by army canteens, a step taken on the basis of an analysis which showed that in the leading brands of factory-prepared breakfast foods, 94% of the thiamin was destroyed in the processing. Army units had developed the practice of substituting thiamin-rich oatmeal and wheat meal in place of the devitaminized foods. (Ready-to-eat breakfast foods in Australia are not "enriched" by synthetic vitamin and mineral additions.)

It is interesting too that the Nutrition Committee of the National Health and Medical Research Council in Australia has been opposed to the enrichment of flour in the manner widely encouraged by governmental authorities and associations of nutrition and dietetics workers in this country, on the ground that "there is no evidence that vitamin B<sub>1</sub> produces its complete nutritional effect by its own unaided physiological action."



★ ★ ★

# Care of Linoleum

★ ★ ★

**P**ROBABLY the most satisfactory surfaces for floors in kitchens or bathrooms or hallways where exceptional soiling and wear are likely to occur are linoleum or enameled (imitation linoleum) floor coverings. Both of these can be swept or mopped quickly and can be easily washed clean when required. These characteristics often give linoleum a useful place in other rooms of the home as well.

Caring for linoleum and similar floor coverings is simple, so far as maintaining cleanliness is concerned, but if the proper procedure is not followed, the life and appearance of the material can be easily impaired. It is seldom too late to begin proper care, even though improper treatment or neglect may have already caused some degree of deterioration in the appearance of the linoleum.

The methods of care, cleaning, and maintenance recommended for linoleum will generally apply to the printed enameled floor coverings as well, in the discussion which follows; where exceptions occur, these will be noted.

## Keeping the Flooring Clean

It has been well said that more linoleum and enameled floor covering is washed away than is worn away, for tidy housewives tend very often to carry soap-and-water washing

to excess. A once-a-day cleaning with a broom or a dry mop will remove the accumulation of dirt, including the gritty dirt that can scratch the flooring, make it unsightly, and shorten its wear-life. However, keep oiled mops and oily sweeping compounds away from linoleum, whether its surface is waxed or unwaxed. All oily substances (including oily soaps) tend to cloud the surface and leave a film of oil that collects dirt and dust. Oil also has a tendency to darken the colors of the patterns.

For a more thorough cleaning, it is usually sufficient to use plain lukewarm water on a cloth or mop which has been wrung out well. Any excess of water is definitely undesirable, for if the floor is flooded with water, some will be sure to seep through at the edges or through openings in the seams, and cause mildewing or rotting of the backing material. When the floor is thoroughly dry, it may be carefully waxed.

In the average home, it will not be necessary to give the linoleum a cleaning with soap oftener than two or three times a year, though more frequent soap-and-water cleansing will be necessary where the usage received is exceptionally severe. It should not be assumed that almost any soap or cleansing powder is good for the purpose. Abrasive powders are not at all

suitable, nor are strong soaps or alkalies good for use on linoleum, which is peculiarly subject to injury by materials containing free alkali. The effect of strong soaps and cleansers will be to dissolve the oils which keep the linoleum flexible and permit it to become brittle and hard, easily susceptible to chipping and cracking. Strong or alkaline soaps, too, will tend to dull and deaden the colors and patterns.

The safest procedure in washing linoleum is to use a lukewarm solution of a mild soap (*Ivory Snow* or *Kirkman Flakes* or *Ivory* soap, for example), and to rinse off all soapy water with plain soft water after washing. The surface should be wiped or mopped as dry as possible after rinsing. If hard water must be used, the use of a water softener will be helpful, but the amount used should not exceed the minimum which is necessary to "break" the hardness of the water, so that suds can be formed promptly and easily; since water softeners are often alkaline, and usually strongly so, an excessive amount of water softener can do serious harm.

Anything spilled on linoleum should be wiped up as soon as possible. This is especially important if the material is fruit juice, alkali washing or cleansing powders, ink, nail polish, kerosene, cleaning solvent, or



anything that might stain or cause some chemical modification or deterioration of the linoleum surface. If plain lukewarm water will not remove the spilled material, try a mild soap solution, rinsing it off with clean water immediately. Where linoleum is used as a surfacing material for a sink drainboard, it is of course desirable to remove splashed liquids and soapy water as soon as possible. If a linoleum flooring has a stubborn spot or stain that resists milder measures, use fine steel wool or a very fine abrasive, or a scouring powder of a relatively non-abrasive type (whiting, *Bon Ami*, or *Old Dutch Cleanser*, for example), being careful to apply them to the spot alone so as not to abrade neighboring parts of the linoleum surface. An enameled floor covering, however, is more easily damaged by abrasion than linoleum, and it is important not to use an abrasive scouring powder of any sort on the printed enameled type of floor covering. When the spot treated has dried fully, apply a thin coat of wax.

One of the greatest problems of today's homemakers is the removal of black marks made by rubber heels or soles on linoleum or enameled floor coverings. These are usually very difficult to remove by ordinary means, even by the use of a mild abrasive. A cloth *moistened* (not wetted) with turpentine or naphtha will be found effective, especially if the flooring has a wax coating (CAUTION! *Flammable—do not use near an open flame such as a gas stove or a stove or heater with a pilot light*). However, the solvent should be used only if other methods fail. Wax the spot after the cleaning is completed.

### **Waxing Linoleums and Enameled Floor Coverings**

Frequent waxing preserves not only the appearance but also the life of a linoleum or enameled floor covering.

The most satisfactory wax for the purpose appears to be one of the water-base or so-called "self-polishing" waxes. These are much easier to use than paste or liquid solvent waxes. Manufacturers of linoleum and printed enameled floor coverings usually recommend this type because the petroleum solvents customarily used in the other two kinds of wax may damage linoleum, especially over a considerable period of time and after repeated applications. (It should be noted, however, that some linoleum manufacturers do not object to the use of paste and liquid solvent waxes.)

In a study made recently by Cornell University to determine the most satisfactory methods of maintaining felt-base floor coverings in home kitchens, the majority of the twelve women who participated in the test found that water-emulsion waxes required less time and effort to apply than paste or liquid-solvent waxes. Paste waxes, however, do have one important advantage, being the least expensive to buy for a given area to be covered, but they will not ordinarily prove to be the most economical in use if time and labor required for application are considered.

Linoleum manufacturers advise that the self-polishing waxes be applied sparingly, in a very thin coat, and allowed to dry. If a thicker coat is desired, allow the first coat to dry thoroughly (for at least 30 minutes) and apply another thin

coat. Linoleum should be washed and rewaxed before the old coating of wax is completely worn off, which may be every two weeks in a kitchen, less often in locations which receive less wear.

When a linoleum floor begins to look slightly dingy, it is advisable to remove the wax coating and start a new coat. This can usually be done merely by giving it a thorough washing with soap. (If a paste wax has been used, it may be necessary to scrub with a stiff brush dipped in a lukewarm mild soap solution.) Very stubborn coatings of liquid wax (not the "self-polishing" or water-emulsion type) or of paste wax, however, may require the use of a solvent such as naphtha or turpentine for removal. If this must be done (and do not do it unless it is really necessary and other means have failed), open all windows and doors, be sure to eliminate all open flames including stove fires and the pilot light of the gas stove, and clean a very small portion of the linoleum at a time, using plenty of cloths and changing them frequently. Take pains, too, not to turn any light switches on or off while the room is full of vapor, and avoid risk of a light bulb being broken during the process. Naphtha and turpentine are very flammable and explosive, and as has been noted have a solvent and hence to some degree a damaging effect on the linoleum itself.

### **General Care**

If linoleum has been neglected, if strong chemicals have been used in cleaning it, or if the surface is badly worn, the thin lacquer coat, which is applied to linoleums at the factory to fill up minor irregular-

ities in the surface, will be worn off and the linoleum surface will become slightly porous. One leading manufacturer recommends that in such cases boiled linseed oil be rubbed over the surface (leaving no excess of oil) and allowed to dry. This boiled-linseed-oil dressing is said to serve as a useful home substitute for the lacquer that would be applied at the factory. Another authority suggests the use of raw linseed oil with some turpentine added; however, since there is a possibility of a poor grade of turpentine being used, which may leave a slight gummy residue on the linoleum, it is considered preferable to use either plain boiled linseed oil (obtainable in paint stores) or boiled linseed oil which is mixed with naphtha, the amount of naphtha being about equal to one-third of the total volume. (Naphtha is also sold in paint stores; it is similar to gasoline—and equally flammable and explosive.)

All linoleums and enameled floor coverings need to be protected from gouging, denting, cutting, and breaking. All stationary heavy furniture should

be equipped with flat rests of suitable size. The round ball type rests are not suitable for furniture that stands on linoleum. A swivel chair can do a lot of harm; if such a chair must be used on linoleum, make sure that none of its casters bind. In an office or other place where a chair gets constant use, it will be worth while to move the chair and desk occasionally so as to distribute the damage that is sure to be caused to the floor covering. When heavy furniture is to be moved across the floor, it should be moved on a dolly, or its legs should be lifted up slightly so that an old piece of rug or carpet can be placed under them.

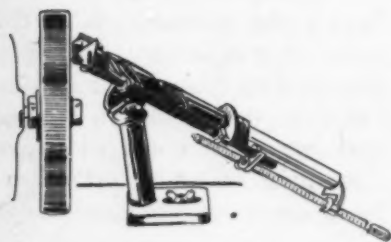
If linoleum is accidentally cut or gouged, repair the spot immediately. In some linoleums, a piece or block of the material can be replaced. The Armstrong Cork Company suggests that deep cuts can be repaired by mixing fine shavings from a small remnant of the linoleum with a colorless brushing lacquer until a heavy putty-like mixture results. The holes can be filled with this mixture, pressed flat with the smooth head of a hammer or other flat

smooth tool, and allowed to harden.

Old linoleum sometimes develops a network of hairline cracks; if this happens, a good well-rubbed-in coat of paste wax will help fill them with fair satisfaction.

### ***Avoid "Plastic" Lacquers and Varnishes***

It is unfortunate that much newspaper and magazine advertising has given the consumer the idea that he can solve all of his linoleum problems by applying a linoleum varnish or one of the "plastic" floor coating or finishes of the kind now much advertised and widely sold in department stores and household specialty stores. These will not do the job the advertising almost invariably claims, and the results may be disastrous; the coating materials are very likely to leave the floor looking *much* worse than it did before they were applied. (A test of a number of brands of this type of material and a discussion of the very serious disadvantages which those tested were found to have is available in CR's January 1945 BULLETIN.)



**A**s many a home craftsman knows, it is difficult if not impossible to sharpen twist drills accurately on a grindstone or grinding wheel, by hand. When this is attempted the cutting edges are not of

## ***Home Craftsmen's Sharpener for Twist Drills of Types Used on Metal***

equal length or of equal angle and the point will not be accurately central. The result of a hand-sharpening job will often be that the drill does not cut properly or freely, while the resulting hole will often be inaccurate, and usually of an appreciably larger diameter than the drill.

Drill-grinding devices have long been used but at prices

which made them prohibitive for the home craftsman or small shop. The *Super Drill Grinding* attachment now available, though crudely made, will work for the home craftsman. This device, which is easy to use after the simple directions have been mastered, when used with a small power-driven grinder sharpens drills from 3/32 inch up to 1-1/16 inch diameter and



up to 11 inches long and is adjustable for grinding 3 angles, 59°, 69°, or 88°. (59° is the most common angle for ordinary use.)

This attachment is available from F. F. Ten Eyck, 758 S. Irolo St., Los Angeles 5, at \$2.95; or Crandall Mfg. Co., 1512 W. Slauson, Los Angeles 44.

A simpler model, *Super Junior* (not tested by CR), which grinds only the 59° angle and handles drills under 6 inches long, from 3/32 inch to 1 inch diameter, is also available, at \$1.85.

## Salt and Polio

RECENT work at the University of California Medical School has thrown some light on the possible cause of one of the most mysterious and baffling of diseases, poliomyelitis. It has been found that epidemics of paralysis come in the summer months, when the salt content of the system is diminished by effects of perspiration. It is also noted that active, robust children are the ones most likely to be stricken,

and that it seems to attack chiefly those children who have recently been physically over-active. Clinical studies carried on with 30 patients during a recent epidemic of the disease and conducted by Dr. James F. Rinehart are consistent with these observations, and the suggestion is made that until further information is available, parents should be sure children (particularly those who are physically very active) are obtaining sufficient amounts of salt during the summer months to make up for the body's losses through perspiration.

## ★ ★ Corrections and Emendations to Consumers' Research Bulletins ★ ★

Men's Suits  
Col. 160  
ACB '44-'45

The address of the Ripley Manufacturing Corp. (see first listing under *A. Recommended*) has been changed from 60 Broadway, Brooklyn, New York, to 115 Myrtle Ave., Brooklyn 1, New York.

No-Leak Faucet  
Repair Set  
Page 20  
August '43

The Keystone Brass & Rubber Co. have advised that their *No-Leak* faucet washers are no longer being made because of a government restriction recently applied to the vulcanized fiber required for their manufacture.

Fountain Pens  
Page 7, Col. 1  
December '43

*Waterman* pens of recent manufacture are also using the single-stroke, middle-of-barrel filler lever that was referred to in this article as used on "old style" *Watermans*. Waterman has discontinued in its latest line, the end-of-the-barrel multiple-stroke lever filler design.

Good Jar Seals  
a Must  
Page 12, Col. 3  
September '44

In this article, the author failed to qualify fully the statement "It is advisable to release the pressure slowly, taking from 8 to 10 minutes to do so" in her discussion of pressure canner processing. The correct procedure when canning in glass jars or No. 3 or larger tin cans is to let the pressure cooker lose its pressure *by cooling down slowly with the petcock closed*. This process takes a long time, say 25 to 30 minutes, in a pressure cooker which is almost "air tight" (all pressure cookers have some degree of leakage). Any action to speed up the loss of pressure and cooling off of the canner

by allowing steam to escape from the petcock or by cooling in any other way may cause buckling of large tin cans and inevitably results in loss of liquor from glass jars, and, of course, a loss of food value equal to the amount of minerals, etc., dissolved in the liquid which boils out.

Linoleums and  
Enameled Floor  
Coverings  
Page 5, Col. 2  
November '44

The statement that the linoleum mix is made of finely ground cork, oxidized linseed oil, gums and coloring matter, should have referred only to the heavyweight or "battleship" linoleum. Regular grades of household linoleum are said to be made with wood flour, and little or no cork. One manufacturer holds that the difference in wearing quality between linoleum made of wood flour and that made with cork is slight, if distinguishable. (Linoleum made with cork, however, is more flexible and more easily installed, an important characteristic in the thick "battleship" linoleum.)

Wool and Part-Wool  
Blankets  
Page 22, Col. 3  
December '44

The fiber content of the *St. Marys Jefferson* blanket should have been reported as: Wool, with a trace of mohair, viscose rayon, and cotton instead of "wool and mohair with traces of viscose rayon and cotton." The actual content of the mohair found in the sample examined was about 2% of the warp; mohair thus constituted only a very small part of the total fiber content, not a significant amount as might have been inferred from the original wording.



## Off the Editor's Chest

[Continued from page 2]

prices required to get such foods to market or whether they prefer to live on eggs, bread, cereals and milk, fruits and vegetables and "save their money" willynilly, whether they like it that way or not. The price and supply situation might be summed up in a paraphrase of a popular weekly's comment to the effect that people could save a lot of money through the OPA's holding down meat prices—if they could get meat.

Government officials and others in high places have given out reassuring statements that the reduction in meat supplies for consumers this quarter represents only about an 8 percent reduction over that available in pre-war days. The misleading aspect of statistics is well illustrated by the fact that the distribution of meat has broken down to such an extent that one business journal recently estimated that consumers in big cities were getting 70 to 90 pounds of meat on a yearly average, while farm families and those supplied by local slaughter houses were getting 160 to 170 pounds a year. It will not improve the city dweller's diet nor his sense of well-being to learn that *statistically* supplies are not so bad.

Although the resources of this country have been heavily taxed by the demands of global war and global relief of needy populations, it is still possible for the food producers to supply consumers with all they need of their favorite foods, the foods most necessary to health and satiety, if the confusion caused by loud and frequent pronouncements of conflicting and contradictory governmental agencies is eliminated and if consumers are willing to pay *directly* to farmers and to merchants of their own communities, the money which it takes to make the farmer plant and raise his crops and herds under today's

difficulties of production and shortages of help and machinery, and to give the merchant an incentive to bring them to his customers. Producers and distributors are no more likely to furnish their services at a loss than government officials are likely to perform their duties without regard for the little matter of their monthly salary checks.

Every cent of money which is paid *indirectly*, as subsidies, to encourage production and distribution carries with it a heavy bill for governmental overhead plus extras for personnel (running up to 50 or 60 thousand employes for a single bureau) and other expenses, to provide the population with "administration" and propaganda, and all such sums come right out of the taxpayers' pockets. (There is no other place from which the "savings" allegedly obtainable through subsidies to producers and marketers can possibly come.) Thus the "savings" in living costs are not savings at all, but a redistribution of costs (with numerous extra overhead and other expenses added, as always) from those whose direct payments of taxes are small, to those whose tax payments are substantial.



### Abridged Cumulative Index of Previous 1945 Issues Consumers' Research Bulletins

	Month and Page
Ammunition for farmers and ranchers.....	Apr., 30

	Month and Page
Blankets, care of.....	Feb., 24
Bouillon cubes and broth extracts†.....	Mar., 21-23
Brakes, hydraulic, new cause of failure.....	Feb., 9
Butter shortage.....	Feb., 29; Mar., 4; Apr., 4, 29
Catsup, unrationed substitutes†.....	Mar., 4
Cigarette rolling machines†.....	Feb., 13-14
Cleaner, woodwork (Spic and Span)†.....	Mar., 30
Cleanser, foam (Clean-tex)†.....	Apr., 30
Clothing, low-priced, reappearance.....	Apr., 29, 29-30
suits and topcoats, men's, shortage.....	Feb., 30
Coal, "unburnable" grades.....	Jan., 4
Coffee supplies and quality.....	Feb., 19-20
Colds, vaccines for, unsatisfactory.....	Mar., 3
Corrections and emendations to CR Bulletins†.....	Jan., 24; Feb., 31; Mar., 11
Diet, low carbohydrate, for tuberculosis.....	Apr., 3
Dog feeding and dog foods.....	Jan., 15-17†; Feb., 30
Drafta, device for under-door (Thermal Guard)†.....	Mar., 30
Editorial.....	each issue, page 2
Exposure computer, where to purchase.....	Apr., 25
Film, photographic.....	Jan., 22-24†; Feb., 14-15†; Apr., 25
Gardens, victory.....	Apr., 18-20
Gloves, women's fabric†.....	Mar., 5-7
Hats, men's felt†.....	Apr., 8-10
Housing, how much to pay, prefabricated†.....	Jan., 5-9; Mar., 16-21
Irons, new electric†.....	Feb., 5-9; Apr., 16-18
Jackets, men's and boys', wool- and fleece-lined†.....	Feb., 10-13
Leather dressing†.....	Apr., 26
Linoleum lacquers and varnishes†.....	Jan., 18-20
Locks and keys.....	Mar., 25-26
Motion pictures†.....	each issue
Motor oils, winter†.....	Jan., 21-22
additional ratings†.....	Feb., 31
Motors, gasoline, for bicycles†.....	Apr., 3
Nail lacquers and lacquer removers†.....	Jan., 9-11
Observation Post†.....	each issue, page 3
"Odor dispellers," new†.....	Apr., 20-22
Oranges, thrift in buying.....	Apr., 3
Peanut butter†.....	Mar., 12-13
Persian lamb, definition.....	Apr., 4
Phonograph records†.....	each issue
Preservatives, chemical, avoid foods containing.....	Mar., 3
Radios, post-war, high-priced.....	Apr., 4
Raincoats, girls' and women's†.....	Apr., 5-8
men's†.....	Mar., 8-11
"Refrig-O-Master"†.....	Apr., 22-23
Rugs, Oriental†.....	Feb., 15-18
Seeds, leftover vegetable.....	Apr., 20
Shoe trees, men's†.....	Mar., 13-16
Stockings, wartime, method of increasing wear-life.....	Feb., 4
Suits, two-pants ban criticized.....	Jan., 4; Feb., 29-30
Tires, synthetic, increase gasoline consumption.....	Apr., 4
Tomato juice†.....	Jan., 12-14
Vegetables, commercially produced, may lack nourishing properties.....	Mar., 4
Vitamins and vitamin preparations.....	Jan., 3, 12-14; Feb., 3-4†; Mar., 4; Apr., 3

† indicates that listings of names or brands are included.

# Ratings of Motion Pictures

THIS section aims to give critical consumers a digest of opinion from a number of reviews, ranging from the motion picture trade press to Parents' Magazine, which rates motion pictures not only on their quality as entertainment but on their suitability in various aspects for children.

It should be emphasized that the motion picture ratings which follow do not represent the judgment of a single person but are based on an analysis of the reviews appearing in some 19 different periodicals. (See January 1945 issue for the sources of the reviews.)

The figures preceding the title of the picture indicate the number of critics who have been judged to rate the film A (recommended), B (intermediate), and C (not recommended).

Audience suitability is indicated by "A" for adults, "Y" for young people (14-18), and "C" for children, at the end of each line.

Descriptive abbreviations are as follows:

adv—adventure	mus—musical
biog—biography	mys—mystery
car—cartoon	nov—dramatization of a novel
com—comedy	rom—romance
cri—crime and capture of criminals	soc—social-problem drama
doc—documentary	t—in technicolor
dr—drama	trav—travelogue
fan—fantasy	war—dealing with the lives of people in wartime
hist—founded on historical incident	wes—western
mel—melodrama	

A	B	C			
1	2	3	Adventure in Bokhara	mus-com	A
—	—	5	Adventures of Kitty O'Day	cri-com	A
—	3	3	Alaska	mus-mel	A
1	10	3	And Now Tomorrow	nov	A
—	2	5	Army Wives	war-com	A
3	10	—	Arsenic and Old Lace	cri-mel	A
—	6	6	Atlantic City	mus-com	A
—	7	3	Babes on Swing Street	mus-com	AYC
—	8	12	Barbary Coast Gent	wes-mel	A
—	4	9	Belle of the Yukon	mus-mel-t	A
—	4	4	Betrayal from the East	war-mel	A
—	6	4	Between Two Women	dr	A
—	3	7	Big Bonanza, The	wes	A
—	5	5	Big Noise, The	com	AYC
—	2	4	Big Show-Off, The	mus-com	A
—	3	5	Block Busters	com	A
—	2	6	Blonde Fever	com	A
—	3	4	Bluebeard	cri-mel	A
—	5	1	Body Snatcher	cri-mel	A
—	3	—	Bordertown Trail	wes	AYC
—	2	5	Bowery Champs	mel	AYC
1	6	5	Bowery to Broadway	mus-com	A
—	1	2	Brand of the Devil	mus-wes	AYC
3	8	—	Brazil	mus-com	AYC
—	6	1	Brewster's Millions	com	A
—	8	3	Bring On the Girls	war-mus-com-t	A
—	—	7	Call of the Jungle	mel	A
—	3	—	Call of the Rockies	wes	AYC
2	11	4	Can't Help Singing	mus-dr	AYC
—	8	6	Carolina Blues	mus-com	A
2	8	5	Casanova Brown	com	A
—	—	3	Castle of Crimes	mys-mel	A
—	2	1	Cheyenne Wildcat	wes	A
—	2	4	Chicago Kid	cri-mel	A
—	5	2	Circumstantial Evidence	cri-mel	A
—	8	7	Climax, The	mus-dr-t	A
—	4	—	Code of the Prairie	wes	A
—	—	—	Col. Blimp (See Life and Death of)		
—	7	5	Conspirators, The	war-mel	A

A	B	C			
—	1	2	Cowboy Canteen	mus-wes	AYC
—	—	3	Cowboy from Lonesome River	mus-wes	AYC
—	—	3	Crazy Knights	cri-mel	AYC
—	5	6	Crime by Night	cri-mys	A
—	2	4	Crime Doctor's Courage, The	mys-dr	A
—	5	1	Crime, Inc.	cri-mel	AYC
—	2	8	Cry of the Werewolf	cri-mel	A
—	5	1	Cyclone Prairie Rangers	mus-wes	AYC
—	2	7	Dancing in Manhattan	mel	A
—	11	2	Dangerous Journey	adv	AY
—	1	6	Dangerous Passage	mel	A
—	3	7	Dark Mountain	cri-mel	A
—	11	4	Dark Waters	cri-mel	A
—	10	—	Dead Man's Eyes	mys-mel	A
—	4	5	Delightfully Dangerous	mus-com	A
—	5	7	Destiny	mel	A
—	2	3	Dillinger	cri-mel	A
—	2	3	Docks of New York	cri-mel	AYC
—	5	4	Double Exposure	cri-com	A
—	7	8	Doughgirls, The	com	A
—	5	6	Eadie Was a Lady	mus-com	A
—	3	2	Earl Carroll Vanities	mus-com	A
—	5	3	1812	war-dr	A
2	3	2	Enchanted Cottage, The	dr	A
—	2	4	End of the Road	cri-mel	A
—	3	4	Enemy of Women	war-dr	A
—	10	—	Enter Arsene Lupin	cri-mel	A
—	1	2	Escape in the Fog	war-mys	A
—	5	4	Ever Since Venus	mus-com	AYC
—	9	3	Experiment Perilous	cri-dr	A
—	5	5	Faces in the Fog	soc-dr	A
—	5	5	Falcon in Hollywood	cri-mys	A
—	—	—	Farewell, My Lovely		
—	—	—	(See Murder, My Sweet)		
11	3	—	Fighting Lady, The	war-doc-t	AYC
—	3	2	Fog Island	mys-mel	A
—	—	6	Follies Girl	mus-com	A
1	11	8	Frenchman's Creek	rom-t	A
—	5	6	Frisco Sal	mus-dr	A
—	1	2	Fuzzy Settles Down	wes	AYC
—	—	3	Gangsters of the Frontier	mus-wes	AYC
—	4	3	Gentle Annie	wes	A
—	2	1	Ghost Guns	wes	AYC
—	3	2	G. I. Honeymoon	war-com	A
—	3	8	Girl Rush	mus-com	A
1	5	2	God is My Co-Pilot	war-dr	AY
—	1	8	Goin' to Town	com	A
—	4	4	Great Flamarion, The	cri-mel	A
—	7	2	Great Mike, The	dr	AYC
—	16	4	Greenwich Village	mus-com-t	A
—	7	2	Grissly's Millions	cri-mys	A
1	13	3	Guest in the House	cri-mel	A
—	4	—	Gun Smoke	wes	AYC
—	7	8	Gypsy Wildcat	mus-mel-t	AYC
—	12	2	Hangover Square	cri-mel	A
—	3	7	Having Wonderful Crime	cri-com	A
—	1	9	Her Lucky Night	mus-com	AYC
—	9	4	Here Come the Co-Eds	mus-com	AYC
—	12	2	Here Come the Waves	war-mus-com	A
—	—	8	Hi, Beautiful	mus-com	A
—	2	3	High Powered	mel	A
—	2	1	Hollywood and Vine	com	AYC
1	8	3	Hollywood Canteen	mus-com	A
—	1	5	Hotel Berlin	war-mel	A
—	5	2	House of Fear	mys-mel	AYC
1	1	8	House of Frankenstein	cri-mel	A
—	1	6	I Accuse My Parents	mus-mel	A
—	6	2	I Love a Mystery	mys	A
2	8	1	I'll Be Seeing You	war-dr	A
—	1	5	I'm From Arkansas	mus-com	A
—	2	11	Impatient Years, The	war-com	A
—	8	11	In Society	mus-com	AYC
—	8	6	In the Meantime, Darling	war-dr	A



A	B	C		
—	13	3	Irish Eyes Are Smiling.....	mus-dr-t A
—	6	2	It's a Pleasure.....	mus-com-t A
1	6	—	It's in the Bag.....	cri-com AYC
—	—	7	Jade Mask, The.....	mys-mel A
—	—	—	John Dillinger (See Dillinger)	
—	4	4	Kansas City Kitty.....	mus-com A
—	4	8	Keep Your Powder Dry.....	war-dr A
6	9	1	Keys of the Kingdom.....	dr A
—	1	4	Kid Sister, The.....	com A
1	12	3	Kismet.....	fan-t A
1	5	6	Lake Placid Serenade.....	mus-com AYC
—	2	7	Last Ride, The.....	cri-mel A
2	16	—	Laura.....	mys-mel A
—	—	3	Law of the Valley.....	wes AYC
—	5	—	Leave It to Blondie.....	com AYC
—	1	7	Leave It to the Irish.....	cri-mel A
—	4	5	Let's Go Steady.....	mus-com AYC
3	2	—	Life and Death of Col. Blimp.....	war-dr-t A
—	7	—	Lights of Old Santa Fe.....	mus-wes AYC
—	2	1	Lili Marlene.....	war-mel A
—	6	8	Lost in a Harem.....	mus-com AYC
—	1	6	Machine Gun Mamma.....	mel A
—	4	4	Main Street After Dark.....	cri-dr A
—	8	3	Maisie Goes to Reno.....	com A
—	7	4	Man in Half Moon Street, The.....	mys-mel A
—	1	5	Man Who Walked Alone.....	war-com A
—	7	4	Mark of the Whistler, The.....	mys-mel A
—	—	3	Marked for Murder.....	mus-wes AYC
—	3	3	Marked Trails.....	wes AYC
—	4	10	Marriage Is a Private Affair.....	com A
—	11	4	Master Race, The.....	war-dr A
5	9	—	Meet Me in St. Louis.....	mus-dr-t AYC
—	4	7	Meet Miss Bobby Socks.....	mus-com AYC
—	2	1	Men of the Sea.....	war-mel AYC
1	17	6	Merry Monahans, The.....	mus-com A
2	10	5	Ministry of Fear.....	war-mel A
—	5	3	Missing Juror, The.....	cri-mel A
—	5	1	Molly and Me.....	mus-com A
—	3	4	Moonlight and Cactus.....	mus-wes A
—	2	2	Moulin Rouge.....	mus-com A
3	5	4	Mr. Emmanuel.....	war-dr A
4	10	3	Mrs. Parkington.....	dr A
—	4	4	Mummy's Curse, The.....	mys-mel A
—	3	8	Murder in the Blue Room.....	mus-cri-com A
—	15	2	Murder, My Sweet.....	cri-mys A
—	12	2	Music for Millions.....	mus-dr AYC
—	3	5	My Buddy.....	war-mus-dr A
—	4	4	My Gal Loves Music.....	mus-com A
—	11	2	My Pal, Wolf.....	com AYC
—	4	3	National Barn Dance.....	mus-com AYC
6	8	—	National Velvet.....	dr-t AYC
—	3	—	Navajo Trail, The.....	wes AYC
—	4	3	Nevada.....	wes AYC
—	2	6	Night Club Girl.....	mus-com A
3	6	6	None But the Lonely Heart.....	nov A
—	4	5	Nothing But Trouble.....	com AYC
5	6	2	Objective, Burma.....	war-mel A
—	6	4	Oh, What a Night.....	cri-mel A
—	2	1	Old Texas Trail, The.....	mus-wes AYC
1	3	5	On Approval.....	com A
—	4	4	One Body Too Many.....	mys-mel A
—	1	6	One Mysterious Night.....	cri-mel AYC
2	13	3	Our Hearts Were Young and Gay.....	com AYC
1	7	5	Pan-Americana.....	mus-com A
—	9	3	Pearl of Death.....	cri-mel AYC
—	6	8	Picture of Dorian Gray, The.....	dr A
—	10	3	Practically Yours.....	war-com A
2	10	2	Princess and the Pirate, The.....	adv-t A
—	4	4	Rainbow, The.....	war-dr A
—	5	10	Rainbow Island.....	mel-t A
—	2	5	Randolph Family, The.....	com A
—	6	3	Reckless Age.....	mus-com AYC
—	5	—	Riders of Santa Fe.....	mus-wes AYC
—	6	—	Rogues Gallery.....	cri-mel A
—	2	1	Rough Riding Justice.....	wes AYC
—	5	—	Rough, Tough, and Ready.....	war-com A
—	6	6	Roughly Speaking.....	dr A
—	2	1	Royal Scandal, A.....	com A

A	B	C		
—	2	2	Saddle Leather Law.....	wes AYC
—	4	2	Sagebrush Heroes.....	mus-wes AYC
1	3	2	Salty O'Rourke.....	mel A
—	1	2	San Antonio Kid.....	wes AYC
—	13	6	San Diego, I Love You.....	com AYC
—	4	2	San Fernando Valley.....	mus-wes AYC
—	3	3	See My Lawyer.....	mus-com AYC
—	4	5	Sergeant Mike.....	war-dr AYC
—	3	3	Seven Doors to Death.....	cri-mel A
—	3	4	Shadow of Suspicion.....	cri-com AYC
—	2	1	Shanghai Drama, The.....	mel A
—	4	4	She Gets Her Man.....	cri-com AYC
—	2	1	Sheriff of Las Vegas.....	wes AYC
—	2	1	Sheriff of Sundown.....	wes AYC
—	5	5	She's a Sweetheart.....	war-mus-dr AYC
—	5	3	Sign of the Cross (re-issued).....	hist-dr A
—	2	2	Silver City Kid.....	wes A
—	3	1	Sing Me a Song of Texas.....	mus-wes AYC
—	3	5	Sing, Neighbor, Sing.....	mus-com AYC
—	3	5	Singing Sheriff, The.....	mus-com AYC
—	8	7	Something for the Boys.....	mus-com A
—	2	4	Song for Miss Julie, A.....	mus-com A
6	7	3	Song to Remember, A.....	hist-dr-t A
—	3	5	Soul of a Monster.....	mys-mel A
—	2	3	Spell of Amy Nugent, The.....	mel A
—	2	1	Stagecoach to Monterey.....	wes AYC
—	6	7	Storm over Lisbon.....	war-mel A
—	4	5	Strange Affair.....	mys-com A
—	6	—	Strange Illusion.....	cri-mel AY
—	4	1	Sudan.....	mus-mel-t A
1	12	2	Sunday Dinner for a Soldier.....	war-com AYC
—	3	2	Sundown Valley.....	wes AYC
—	1	11	Suspect, The.....	cri-mel A
—	12	4	Sweet and Lowdown.....	mus-com AYC
—	4	3	Swing Hostess.....	mus-com AYC
—	1	2	Swing in the Saddle.....	mus-wes AYC
—	2	6	Tahiti Nights.....	mus-com A
2	11	1	Tall in the Saddle.....	wes AYC
—	2	2	Tarzan and Amazons.....	adv AYC
—	1	6	That's My Baby.....	mus-com AYC
—	—	4	There Goes Kelly.....	mus-com AYC
—	2	3	They Came to a City.....	fan A
—	5	2	They Shall Have Faith.....	dr AYC
1	9	5	Thin Man Goes Home, The.....	cri-mel A
8	8	—	Thirty Seconds Over Tokyo.....	war-dr A
—	6	2	This Man's Navy.....	war-dr AYC
—	2	3	Thoroughbreds.....	mel A
8	5	5	Three Caballeros, The.....	mus-car-t AYC
—	3	3	Three Hours.....	war-dr A
—	12	4	3 Is a Family.....	com A
2	7	1	Thunder Rock.....	soc-dr A
1	11	1	Thunderhead, Son of Flicka.....	wes-dr-t AYC
—	4	9	Till We Meet Again.....	war-mel A
—	13	2	To Have And Have Not.....	war-mel A
—	1	12	Together Again.....	com A
3	11	2	Tomorrow the World.....	war-dr A
1	11	3	Tonight and Every Night.....	war-mus-com-t A
1	5	1	Town Went Wild, The.....	com AYC
7	9	—	Tree Grows in Brooklyn, A.....	dr AY
—	1	6	Under Western Skies.....	mus-wes AYC
—	1	6	Unseen, The.....	mys-mel A
—	2	6	Unwritten Code.....	war-mel A
—	4	3	Utah.....	mus-wes AYC
—	3	2	Valley of Vengeance.....	wes AYC
—	8	4	Very Thought of You, The.....	war-com A
—	4	—	Vigilantes of Dodge City.....	wes AYC
—	2	5	Wait for Me.....	war-dr A
—	4	6	Wave, a Wac, a Marine, A.....	com A
—	5	1	West of the Rio Grande.....	wes AYC
—	1	3	We've Come a Long Way.....	doe-propaganda AYC
—	5	3	What a Blonde.....	com A
—	9	1	When Strangers Marry.....	mys-mel A
—	6	2	When the Lights Go On Again.....	war-dr AYC
—	6	8	Winged Victory.....	war-mus-dr A
—	6	1	Without Love.....	rom A
5	11	—	Woman in the Window, The.....	mys-mel A
—	4	5	Youth on Trial.....	dr A



# The Consumers' Observation Post

[Continued from page 4]

Dakota State College, fabrics made from 25 percent new wool and 75 percent reclaimed wool were only half as strong as the all-new-wool fabric. Although the quality of fabric made with new wool varies with the original quality of the wool fiber used, a garment made of 100 percent new wool may be expected to give better service than a garment containing some reclaimed wool. Read the label carefully before buying.

\* \* \*

WHEN POTS AND PANS are again widely available, housewives will be subjected once more to a barrage of claims regarding health values of food cooked in different vessels. In studies made a year or two ago using an enamelware open kettle with plenty of water, two types of aluminum "waterless" cookers, and a small pressure cooker, it was found that no one method was superior for all vegetables in retaining color, flavor, texture, odor, and nutritive values. The small pressure cooker was as satisfactory as the open kettle for cooking carrots, turnips, and all green vegetables except asparagus, which was inferior in color and flavor when cooked in the pressure cooker. Peas cooked in the pressure cooker were superior in color. The pressure method was less satisfactory for cabbage, broccoli, and cauliflower. The "waterless" cookers produced satisfactory results only with carrots and green beans cut in strips. On an average, the small pressure cooker or saucepan had a slight advantage over the other methods.

\* \* \*

NEWLY PATENTED is a tobacco pipe with a grate and an ash pit, reports Science News Letter. The objective to be obtained by this elaborate set-up is a clean, cool smoke, with moisture kept away from the tobacco and pipe stem. A plug at the rear permits easy cleaning. If someone will add a deodorizer for the smoke, EVERYBODY in the family can be made happy.

\* \* \*

WHAT PEOPLE LIKE TO EAT and what is from a biochemical standpoint good, nourishing food are quite often two very different things, as the users of

---

**CR's New 1945-46**  
**Annual Cumulative Bulletin**  
**will be issued in September 1945!**



**YOU** may not think that is news because you took it for granted. But frankly we hadn't made any promises because what with the shortages of paper, unavoidable wartime limitations on staff, we weren't sure it could be managed. Now it appears that the difficulties can be surmounted, and a new edition of the big handbook of buying, as some like to call it, will again be ready in September. It may be 162 pages this year, but each page will be crammed full of useful, practical, buying information to help you make every dollar go as far as possible. This past year's reports will be conveniently summarized and indexed and new listings and advice for consumers will bring other sections up-to-date.

If you are a forehanded sort of person, you will place your order right now. Please use the handy order blank on the next page.

dried eggs, milk, and vegetables, and members of the Armed Forces living on certain field rations can testify. In a survey of more than 200 natural foods used by 129 subjects in Maine, it was found that 44 foods of highest nutritive value (per 100 grams) as judged by nutrition scientists were characterized by low appetite appeal and low acceptance rates.

\* \* \*

#### NEW PRODUCTS:

**Kar-Metal Cleaner**, an automobile cleaner and polish, is recommended also by its manufacturer for use in the home on "porcelain, enamel, brass, bronze, aluminum, chrome, and nickel." Made by the Warr-DuVall Company, Braddock, Pa., it sells at 50 cents for a 12-ounce glass jar. The composition of this product has been found on analysis to be approximately as follows: sodium stearate (soap), 6%; soda ash, 4%; abrasive, 50%; water, 40% (with green dye and perfume added). As the abrasive is a crystalline silica, with some rather coarse particles (more than 10% retained on a 200 mesh screen), the product should be used with caution on any highly finished surfaces such as valuable metals or plated ware and porcelainware in bathroom or kitchen.

**Master-Mixed Basement Stop Leak**, sold by Sears, Roebuck & Co., at 49 cents a pound, advertised to stop seepage through basement walls and floors and to stop leaks and larger holes in masonry walls, turns out on examination to be simply Portland Cement with an addition of about 12% of sand. This seems a most uneconomical and expensive way to buy Portland Cement, unless only a very little is wanted, for the normal price per pound of cement bought in a bag from a building supply dealer is less than 1 cent a pound. A close reader of the directions who examined the material might perhaps suspect that he was buying cement and sand rather than any unique or specially valuable leak-stopping substance, for two of the recommended uses of **Master-Mixed Basement Stop Leak** are to anchor bolts in concrete walls and floors and to "point up" mortar joints.

**Kay-Tite** (Kay-Tite Co., West Orange, N. J.) makes similar claims. This product was sold by a New York dealer at \$2.90 plus postage for 10 pounds. (Kay-Tite was very expensive, too, yet not so high priced as Sears-Roebuck's.) **Kay-Tite** was found to be a Portland Cement preparation, being essentially a mixture of calcium silicate and calcium aluminate. The impurities found were those typical of commercial Portland Cement.

\* \* \*

**CORRECTION, PLEASE:** In the *Observation Post*, March 1945, page 4, in the item on vitamin B<sub>1</sub> (thiamin) in canned vegetables, the word "contain" in the first line should have been "retain." The sentence should read "Canned vegetables have been found to retain vitamin B<sub>1</sub> (thiamin) in amounts varying from 31 percent for white corn to a high of 89 percent in the case of tomatoes."

---

### Consumers' Research, Inc. Washington, New Jersey

Please enter my order as checked. It is understood that my handling of any CR material which is marked "The analyses of commodities, products, or merchandise appearing in this issue of the Consumers' Research Bulletin are for the sole information of Consumers' Research subscribers" will be in accordance with that direction.

NAME \_\_\_\_\_  
(PLEASE SIGN IN LONGHAND)  
STREET \_\_\_\_\_  
CITY & ZONE \_\_\_\_\_ STATE \_\_\_\_\_  
BUSINESS OR PROFESSION \_\_\_\_\_

CR-5-45

Please check one:

- ☐ I enclose \$4 (Canada & foreign, \$4.50) for one year's subscription to Consumers' Research Bulletin monthly (12 issues) AND the new 1945-46 Annual Cumulative Bulletin when it is issued in September 1945.
- ☐ I enclose \$3 (Canada & foreign, \$3.50) for one year's subscription to Consumers' Research Bulletin monthly (12 issues).
- ☐ I enclose \$2.50 (Canada & foreign, \$2.75) for a subscription to the 1945-46 Annual Cumulative Bulletin alone. (Available September 1945.)
- ☐ I enclose \$1.00 (Canada & foreign, \$1.25) for a copy of the 1945-46 Annual Cumulative Bulletin. Since I am a subscriber to Consumers' Research Bulletin (12 issues), I am entitled to the special rate.









# PHONOGRAPH RECORDS



By Walter F. Grueninger

Please Note: Prices quoted do not include taxes. In the ratings AA indicates highly recommended; A, recommended; B, intermediate; C, not recommended.

**T**HE releases which originally appeared under Hit and Classic labels will now be issued under the Majestic label by the new Majestic Records, Inc., headed by James J. Walker, former mayor of New York City. This company also distributes its first new recordings this month under its own name. . . . . Advertising trade journal *Tide* states 137 million records were sold in 1944 (far fewer than the demand), which were played on 5 million phonographs. Estimated post-war demand for phonographs: 12 million.

## ORCHESTRA

**Berlioz: Harold in Italy.** Boston Symphony Orchestra and William Primrose (viola) under Koussevitzky. 10 sides, Victor Set 989. \$5.50. The first complete recording of this engaging symphony with viola obbligato, depicting what Harold sees in his wanderings. Also, the first recording in five years by this orchestra. The echo of Symphony Hall, Boston, has nearly been mastered but not entirely, as you can readily hear during the last few moments of sides 3 and 10. By way of comparison—recording engineers have some distance to travel before they equal the range and clarity of an FM broadcast from a nearby studio. The album, overall, is a valuable addition to the catalogue. **Interpretation AA**  
**Fidelity of Recording A**

**Tchaikowsky: Walts (from String Serenade) & Grieg: The Last Spring.** Boston Symphony Orchestra under Koussevitzky. 2 sides, Victor 11-8727. \$1. Melodious numbers featuring the strings, now in the catalogue in different couplings. Likely to please a wide audience. **Interpretation AA**  
**Fidelity of Recording A**

## LIGHT, FOLK, POPULAR, AND MISCELLANEOUS

**Creamer-Layton: After You've Gone & Heyman-Sour-Eyton-Green: Body and Soul.** Benny Goodman Trio. 2 sides, Columbia 36781. 50c. *After You've Gone*, an old favorite in the popular field, is played very fast with choruses allotted for solo improvisations. *Body and Soul*, played slowly, follows the same pattern. Superb performance. **Interpretation AA**  
**Fidelity of Recording AA**

**Ellington: Carnegie Blues & Rome-Jambian-Herpin: My Heart Sings.** Duke Ellington and His Famous Orchestra. 2 sides, Victor 20-1644. 50c. Dull Ellington and that monotonous popular song that runs the scale. **Interpretation B**  
**Fidelity of Recording A**

**Fitch-Lowe: Sweetheart of All My Dreams & Robin-Walters: My Baby Said Yes.** Charlie Spivak and His Orchestra. 2 sides, Victor 20-1646. 50c. Popular, noisy foxtrots with moderately good vocals by Irene Daye. **Interpretation B**  
**Fidelity of Recording A**

**Gershwin: Music of.** Andre Kostelanetz and His Orchestra. 8 sides, Columbia Set 559. \$3.50. Fewer fancy trimmings than usual for Kostelanetz but less zip than I like. Included are *Embraceable You* (in two arrangements on two sides, which is unnecessary) *Fascinatin' Rhythm*, *The Man I Love*, *Soon, Maybe*, etc. **Interpretation A**  
**Fidelity of Recording A**

**Gordon-Warren: The More I See You & Goell-Shapiro: He's Home for a Little While.** Jerry Wald and His Orchestra. 2 sides, Majestic 7130. 50c. Popular ballads neither sung nor played with distinction. **Interpretation B**  
**Fidelity of Recording B**

**Grieg-Wright-Forrest: Song of Norway Selections.** The music has been adapted from Grieg melodies for an operetta which premiered in Los Angeles, now plays on Broadway. I judge Irra Petina's contract with Columbia prevented her singing with the original New York cast in the Decca recording.

Irra Petina (mezzo-soprano) Charles Weede (baritone). 6 sides, Columbia Set 562. \$3.50. Four sides of solos by Miss Petina sung in English with a slight Russian accent, and two sides of duets. No attempt at "show atmosphere." The hit tunes are here. Miss Petina's *Solveig's Song (Sun at Midnight)* is not the best on records and the high note that ends *Strange Music* (side 1) is clipped. Otherwise, judged by operetta standards, first rate.

**Interpretation AA**  
**Fidelity of Recording AA**

Lawrence Brooks, Helena Bliss, Robert Shafer, singing ensemble and other members of the original New York cast and Kitty Carlisle. 12 sides, Decca Set 382. \$6.50. Music, continuity and cast join to create the illusion of the theatre.

**Interpretation A**  
**Fidelity of Recording A**

**Grieg-Wright-Forrest: Strange Music & Freed-Warren: There's Beauty Everywhere.** James Melton (tenor). 2 sides, Victor 11-8746. \$1. A disjointed interpretation of *Strange Music* is backed by Melton at his best. **Interpretation A**  
**Fidelity of Recording AA**

**Kern: Any Moment Now & More and More.** Thomas L. Thomas (baritone). 2 sides, Victor 10-1136. 75c. Lifting tunes from the motion picture "Can't Help Singing" offered by a voice far superior to that generally used for similar records. **Interpretation AA**  
**Fidelity of Recording AA**

**Mercer-Rankin: Laura & David-Whitney-Kramer: Candy.** Jerry Wald and His Orchestra. 2 sides, Majestic 7129. 50c. *Laura's* vocal by Dick Merrick doesn't match in excellence *Candy's* vocal by Kay Allen. "Pinched" recording.

**Interpretation A**  
**Fidelity of Recording B**

**Mercer-Rankin: Laura & Gant-Leveen: I Wonder.** Woody Herman & His Orchestra. 2 sides, Columbia 36785. 50c. Foxtrots. Commendable performance. **Interpretation AA**  
**Fidelity of Recording AA**

**Osser-Goetachius: I Dream of You & Styne-Cahn: I'll Walk Alone.** Allan Jones (tenor). 2 sides, Victor 10-1151. 75c. Slow foxtrots from the hit parade. I get the impression Allan Jones moves about frequently for various "microphone effects." Otherwise, better singing than usual for pop tunes.

**Interpretation A**  
**Fidelity of Recording A**

**Salute to Our Fighting Forces.** Boston Pops Orchestra under Fiedler. 2 sides, Victor 10-1135. 75c. A potpourri of service song choruses including "Halls of Montezuma," "Semper Paratus," "Army Air Corps," "Anchors Aweigh," etc. The violins are subdued by microphone placement, pointing up the brass. Short measure on both sides.

**Interpretation AA**  
**Fidelity of Recording A**

**Wolf-Livingston-Melsher: Any Old Time & Fields-McHugh: On the Sunny Side of the Street.** Tommy Dorsey and His Orchestra. 2 sides, Victor 20-1648. 50c. Neither tunes nor performers draw me to another playing.

**Interpretation B**  
**Fidelity of Recording B**



*Keep Buying*  
**United States**  
**War**  
**Bonds and Stamps**